

Winter Seasoning Spinach Salad



Ingredients:

Fennel & Fire Ingredients:

1 Tbsp Winter Seasoning
Fire Salt to taste

Other Ingredients:

12 oz - 16 oz bag of Spinach
One Persimmon
1/4 Pomegranate
One Pear
5 oz Feta
4-8 Tbsp Shelled Pistachios
1 Tbsp Pomegranate Juice

Pantry Ingredients:

2 Tbsp Olive Oil
1 Tbsp Maple Syrup
1 Tbsp Balsamic Vinegar



Serving Size: 4

Directions:

Make the Dressing:

1. Combine in a Mason Jar 2 Tbsp Olive Oil, 1 Tbsp Pomegranate Juice, 1 Tbsp Balsamic Vinegar, 1 tsp to 1 Tbsp Maple Syrup (sweeten to taste), 1/2 Tbsp to 1 Tbsp Fennel and Fire Winter Savory Seasoning (start with 1/2 Tbsp, Add more if needed). Put the lid on the jar and shake vigorously. Double the recipe if you like a lot of dressing or want some leftover (will store in the refrigerator for up to 5 days).

Prepare Salad:

1. Dice persimmon into 1/4 inch cubes, dice pears into slivers or 1/2 inch cubes, and remove pomegranate seeds from the membrane. Set Aside
2. Place spinach in a large salad bowl, pour vinaigrette over it, and toss to coat leaves. Sprinkle with Fennel and Fire Fire Salt.
3. Add fruits. Toss gently.

Plate:

1. Divide into four bowls
2. Top each salad bowl with 1 oz of feta cheese and 1-2 Tbsp of shelled pistachios.