



COLIN'S
ARMENIAN MARKET

POMEGRANATE spinach salad

"It originated one holiday season when I lived in Los Angeles, where pomegranates were cheap and plentiful at Armenian markets."

— Colin, Creative Team

YIELD: 4 servings

INGREDIENTS

SALAD

- 12 oz fresh baby spinach leaves
- ½ cup freshly shelled pomegranate seeds
- ½ cup candied walnuts (see recipe)
- 4 oz good soft bleu cheese, crumbled/pinched, at room temperature

VINAIGRETTE

- 1 small shallot, peeled and minced
- ½ tsp dijon mustard
- 3 oz extra-virgin olive oil
- 1½ oz balsamic vinegar
- ½ oz red wine vinegar
- Pinch of dried oregano
- Pinch of dried basil
- Dash of Maggi's sauce (optional)

CANDIED WALNUTS

- 1 lb walnut halves or pieces
- 1 tbsp salted butter
- ¼ cup white sugar

MATERIALS

- Large salad bowl
- Small jar with lid
- Non-stick skillet

INSTRUCTIONS

SALAD

1. Place spinach leaves into a large bowl.
2. Add bleu cheese, pomegranate seeds, and candied walnuts.
3. Pour most of vinaigrette over and toss thoroughly to mix. Add more vinaigrette if desired and salt and ground pepper to taste.

VINAIGRETTE

1. Shake all ingredients together in a small jar with a tight lid. Can be refrigerated but bring to room temperature before using.

CANDIED WALNUTS

1. Heat non-stick skillet over medium heat.
2. Add butter, sugar, and nuts and cook for 5 minutes, stirring frequently and very quickly.
3. Transfer sticky nuts to parchment paper and separate while still hot. Let cool 10 minutes.

NOTE ABOUT POMEGRANATES

At the store, choose large, heavy fruits with skin tightening on the sides, lightly bruised and turning slightly pale. To shell, slice a thin round disc from the fruit's top and bottom. Holding the fruit flat on one end, score the pomegranate just below the skin into six wedges. Crack the fruit open and remove the seeds.