

A close-up photograph of a dark-colored ceramic bowl filled with a fresh salad. The salad contains sliced cucumbers, cherry tomatoes, and crumbled white cheese. A small sprig of fresh green herbs is placed on top. The bowl is set on a patterned cloth. In the top right corner, there is a yellow circular logo with the word 'hally' in white lowercase letters and a registered trademark symbol.

hally®

Let's cook something delish!

Thanksgiving Winter Salad with Champagne Vinaigrette

Makes 10 Servings
Service size: 1 cup

Ingredients

3 T. Champagne vinegar	3 t. fresh minced chives
2 T. lemon juice	$\frac{1}{3}$ c. walnut or olive oil
1½ t. honey	10 c. salad greens
$\frac{1}{4}$ t. salt	3 T. plus 1 t. crumbled blue cheese
$\frac{1}{4}$ t. black pepper	$\frac{1}{3}$ c. pomegranate seeds
	2 T. chopped hazelnuts

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Directions

1. In a small bowl, whisk together the Champagne vinegar, lemon juice, honey, salt, pepper, chives and oil until well combined. (Or add ingredients to a jar with a tight-fitting lid and shake until well combined.)
2. In a large serving bowl, combine the salad greens, blue cheese, pomegranate seeds and hazelnuts. Toss with the dressing just before serving, or serve with the dressing on the side.

Find more delicious recipes at hally.com/category/food-cooking. Yum!

Calories: 120, Total Fat: 11 g, Saturated Fat: 2 g, Cholesterol: 0 mg, Sodium: 140 mg, Total Carbohydrate: 6 g, Fiber: 1 g, Total Sugars: 3g, Protein: 2 g, Potassium: 150 mg, Phosphorus: 35 mg

Source: American Diabetes Association®, DiabetesFoodHub.org

Photo may include foods and ingredients that aren't a part of this recipe or included in the nutrition analysis.