

Impromptu Winter Salad

Recipe by Liz the Chef

I was struggling to pull together a seasonal salad with apples, debating almonds versus walnuts, orange or lemon juice, cheddar or Roquefort... Everything seemed to work once I had decided to challenge myself to make a salad using only ingredients found in the fridge or pantry - no shopping allowed!

Our navel oranges and Meyer lemons are finally ripe, and I was given a pomegranate from a neighbor who has a tree. The fruit bowl was full of Pink Lady apples from last week's Farmers Market, so I was good to go.

Serves 2, generously

- 1/2 cup Marcona almonds
- 1 Tablespoon Meyer lemon juice
- 3 Tablespoons walnut oil
- 1 teaspoon organic wildflower honey
- 1 teaspoon grated ginger root
- 1 large organic Pink Lady apple
- 1/2 cup freshly squeezed orange juice
- 4 ounces organic arugula
- 3 ounces goat cheese
- 1/3 cup pomegranate seeds
- freshly ground black pepper

1. Heat a small, dry skillet and gently toast the almonds until they turn light brown, about 5 minutes. Set aside.
2. In a small, deep bowl whisk together the walnut oil and the lemon juice. Whisk in the honey and grated ginger. Set aside.
3. Cut the apple into quarters and core. Thinly slice the apple and place the slices in a shallow bowl. Cover the fruit with the orange juice.
4. Add the arugula to a salad bowl. Crumble in the goat cheese. Add the sliced apple, toasted almonds and pomegranate seeds.
5. Add the vinaigrette to the salad. Grind in black pepper to taste. Toss and serve immediately.