

VeraVia Spa Salad with Smoked Salmon

Ingredients:

(For 2 people)

6 cups mixed baby greens

1 pear, sliced or orange segmented

1/3 c. pomegranate seeds, (cut pomegranate into quarters and take seeds while working under water)

1/2 avocado, sliced

6 oz. smoked salmon

1/4 c. pine nuts, toasted in oven at 300 until golden brown

1/4 c. Champagne vinaigrette

For Vinaigrette: (always make more than you need)

1 part Champagne vinegar, minced shallot, 3 parts extra virgin olive oil, salt and pepper to taste

Method:

1. Toss first 4 ingredients together with vinaigrette, re-serving some for garnish.
2. Place smoked salmon, re-served ingredients, and pine nuts on top and serve.