

PERSIMMON AND POMEGRANATE SALAD WITH MANCHEGO AND MARCONA ALMONDS

This is a beautiful, market-fresh, fall salad bursting with color and flavor. Sweet apple pear-like persimmons pair beautifully with the sweet and salty tang of manchego cheese, crunchy almonds, and tart little gems of pomegranate seeds. It's exactly the kind of salad you want to serve to the people you love - because at the end of the day, food is love, and real food is real love, and the only thing that really truly matters in this life IS love, and a really good salad.

Prep time: 15 minutes

Serves 6



In a large bowl, dress the arugula with the vinaigrette and season with a little more salt and pepper, to taste. Divide evenly onto 6 plates.

In the same large bowl, dress the persimmons separately and arrange on top of the arugula. Garnish the salads with shaved Manchego, chopped almonds, and pomegranate seeds.

Ingredients:

2 fuyu persimmons, peeled
and thinly sliced
8 ounces arugula
¼ pound Manchego cheese,
shaved
1 cup Marcona almonds,
coarsely chopped
1 pomegranate, seeded
Kosher salt and freshly
ground pepper, to taste
Shallot and mustard
vinaigrette