



Arugula & Watercress Salad

- Dressing:
 - 4 tsp. sherry vinegar or red wine vinegar
 - 1/2 tsp. whole-grain Dijon mustard
 - 1/8 tsp. coarsely ground pepper
 - 3 Tbsp. olive oil
- Salad:
 - 4 cups baby arugula
 - 4 cups watercress
 - 1/4 cup Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 10 minutes

In a large salad bowl, whisk together vinegar, mustard and pepper. Add olive oil in a thin, steady stream, whisking constantly, until dressing thickens slightly. Toss arugula and watercress with dressing until coated. Sprinkle with Almond Accents.

Makes 6 servings

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