



Crunchy Citrus Salad with Pomegranate Dressing

- 1/4 cup POM Wonderful® 100% Pomegranate Juice
- 2 Tbsp. rice vinegar
- 1/4 tsp. garlic, minced
- 1/2 tsp. red onion, minced
- 1 Tbsp. dijon mustard
- 2 Tbsp. sugar
- 1/3 cup canola oil
- 8 each Paramount Citrus Orange segments
- 1 small red onion, sliced in thin rings
- 2 ounces gorgonzola
- 2 each romaine hearts, chopped
- 1/2 cup POM Wonderful® Arils
- As needed Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 10 minutes

DRESSING:

Mix first 7 ingredients in blender. Season with salt and pepper to taste

SALAD:

Chop romaine and toss in bowl with dressing.
Top with crumbled gorgonzola, orange segments,
3 rings of red onion, and sprinkle with arils
and Almond Accents.

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