



persiMon® Arugula Salad with Jerez Vinaigrette

A pretty late fall/winter salad, this feast for the eye is as good as it looks and a perfect side for grilled fish, meats or with any tapas fiesta.

Makes 2 servings

Credit: www.maryluzmejia.contently.com

Ingredients

1 persiMon® cut into thin segments
4 oz. arugula, washed and dried
¼ cup sliced almonds, toasted
1 oz. (approximately) shaved Iberico or Manchego Spanish cheese

Jerez Vinaigrette

2 tbsp Spanish Extra Virgin Olive Oil +
extra for drizzling at end
2 tsp of Spanish Sherry vinegar
1 tsp white balsamic vinegar (preferably
from Cava dulce) but regular white
balsamic will also work
Salt and pepper to taste

Preparation

In a bowl, add all dressing ingredients and whisk until combined.

In a large bowl toss arugula with dressing.

Arrange on serving plate. Fan out thin slices of persiMon® fruit, sprinkle almond slices and cheese.

Finish with a drizzle of olive oil and serve.

