

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

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.

Source: www.maryluzmejia.contently.com

