

persiMon[®], Blueberry and Pomegranate Salad



Refreshing and refined, these hors d'oeuvre parcels are perfect for any occasion. The sweet, juicy flavour of the persiMon[®] pairs perfectly with the richness of the Manchego and the peppery watercress.

Makes 4 servings

INGREDIENTS

- 1 persiMon[®], topped and sliced thinly
- 1 cup (250 mL) blueberries
- ½ cup (125 mL) pomegranate seeds
- 1 tbsp (15 mL) lemon juice
- 2 tbsp (30 mL) fresh mint, roughly chopped
- 2 tbsp (30 mL) liquid honey
- 1 cup (250 mL) Greek yogurt

PREPARATION

- Place the persiMon[®] slices, blueberries and pomegranate seeds in a large serving bowl.
- Drizzle with lemon juice and honey.
- Sprinkle with mint.
- Serve with a generous dollop of yogurt.



Source: www.persimoncanada.com

