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# POMEGRANATES

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Turn these festive fruits into a creative salad

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## Chef's Tips:

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Try to slice the radishes very thin and in consistent slices for a nice presentation.

You can mix up the vinegars to shift the flavor profile. For a milder kick, try white wine vinegar, or for a more layered flavor, use balsamic instead. If you go with the latter, know that it will affect the color of the finished dish.

## Fun Facts About Pomegranates:

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A single pomegranate contains about 600 edible arils, also known as seeds.

Whole pomegranates can last for up to 2 months in the refrigerator, so stock up when they go on sale!



## Ingredients:

- ❖ 1 cup sliced radishes
- ❖ 1 orange, peeled, halved, and sliced
- ❖ 1 tsp olive oil
- ❖ 1 tsp red wine vinegar
- ❖ Juice from 1/2 a lime
- ❖ Pomegranate seeds

## Directions:

1. Mix all ingredients (except pomegranate seeds) together in mixing bowl.
2. Chill until ready to serve.
3. Sprinkle with pomegranate seeds just before serving.