

Arugula, Cranberry & Cashew Salad

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4 to 5 cups chopped Arugula (washed & drained first)
1/3 cup dried cranberries
1/3 cup salted cashews (chopped)
1 1/2 tablespoons Blood Orange Olive Oil
1 1/2 tablespoons Cranberry-Pear Balsamic Vinegar

Prepare the arugula as listed above. In a serving bowl - Mix the cranberries, cashews & Arugula. Drizzle the Olive Oil & Vinegar on the salad separately and then toss. Serve immediately.

NOTE: I did not add any extra salt because of the salted cashews - but if you desire you may add salt to taste.

ENJOY!!

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