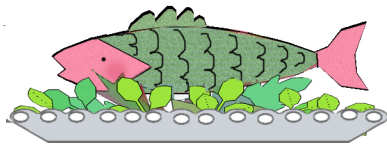


Grilled Wild Salmon With Pomegranate Glaze on Midwest Microgreens Serves 6

- 1½ wild salmon filets
- 1 bottle of Salad Girl Pomegranate Pear Dressing
- 2 tablespoons olive oil
- ½ cup fresh chive snippettes
- 1 cup grated ricotta salata
- 1 5 oz box baby arugula
- 1 cup fresh shelled spring peas (or sugar snap peas)
- ½ bag Salad Girl Pomegranate Pear Blend “TO GO” Nuts and Fruits



In a bowl stir together ½ of the Salad Girl Pomegranate Pear Dressing, and the olive oil. Place salmon filet in shallow dish, and pour dressing over salmon, turn to coat. Preheat grill for medium heat, and place salmon on lightly oiled grate, brush with marinade and grill 4-6 minutes per side. Remove and cool. Arrange arugula on 6 plates, sprinkle with peas, spring chives, ricotta salata, and nuts and fruits. Place grilled salmon on top and drizzle with dressing.