

Spinach and Arugula Salad

with Jasmine Phoenix Pearls Vinaigrette

This refreshing green salad features a mix of spinach and arugula, topped with a light and aromatic jasmine tea vinaigrette.

PREP TIME: 15 minutes

TOTAL TIME: 15 minutes

COOK TIME: 0 minutes

SALAD:

4 C baby spinach

4 C arugula

1/2 C cherry tomatoes, halved

1/4 C red onion, thinly sliced

1/4 C cucumber, thinly sliced

1/4 C feta cheese, crumbled

1/4 C pecans, toasted

JASMINE PHOENIX PEARLS VINAIGRETTE:

1/4 C olive oil

1/4 C Jasmine Phoenix Pearls

(Adagio.com), brewed and cooled

2 T apple cider vinegar

1 T honey

1 † Dijon mustard

1/2 † salt

1/4 † black pepper

PREPARE VINAIGRETTE: In a small bowl, whisk together the olive oil, brewed Jasmine tea, apple cider vinegar, honey, Dijon mustard, salt, and black pepper until well combined.

ASSEMBLE SALAD: In a large bowl, combine the baby spinach, arugula, cherry tomatoes, red onion, cucumber, feta cheese, and toasted pecans. Drizzle with the jasmine tea vinaigrette and toss to coat. Serve immediately.