

# Autumn Harvest Salad

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

2 C mixed greens (arugula, spinach, and kale)

1 lg apple, thinly sliced

1/2 C dried cranberries

1/2 C candied pecans

1/4 C crumbled goat cheese

1/4 C pomegranate seeds

1 med butternut squash, roasted and

cubed

1/4 C Autumn Mist Green tea, brewed and cooled

3 T olive oil

2 T apple cider vinegar

1 T honey

1 † Dijon mustard

Salt and pepper to taste

**Prepare the dressing:** In a small bowl, whisk together the brewed tea, olive oil, apple cider vinegar, honey, and Dijon mustard. Season with salt and pepper to taste.

**Assemble the salad:** In a large bowl, combine the mixed greens, apple slices, dried cranberries, candied pecans, goat cheese, pomegranate seeds, and roasted butternut squash.

**Dress the salad:** Drizzle the dressing over the salad and toss gently to combine.

**Serve immediately:** Enjoy this enchanting salad as a starter or a light main course.