



## Pomegranate & Beet Salad

4 servings

35 minutes

### Ingredients

- 3 cups Water
- 2 Beet (peeled, chopped)
- 2 tbsps Avocado Oil
- 2 tbsps Apple Cider Vinegar
- 3 cups Mixed Greens
- 2 Clementines (peeled, sectioned)
- 1/4 cup Pomegranate Seeds
- 1/4 cup Feta Cheese

### Nutrition

Amount per serving	
Calories	136
Fat	9g
Carbs	11g
Fiber	2g
Sugar	7g
Protein	3g
Cholesterol	8mg
Sodium	156mg
Vitamin A	53IU
Vitamin C	24mg
Calcium	98mg
Iron	1mg
Vitamin D	2IU

### Directions

- 1 Bring the water and beets to a boil. Cook for 25 minutes or until soft. Set aside to cool.
- 2 While the beets cook, make the dressing. Combine the oil and apple cider vinegar in a jar and shake vigorously until combined.
- 3 Divide the mixed greens evenly between plates. Top with the cooled beets, clementines, pomegranate seeds and cheese. Add the dressing and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Dairy-Free:** Use nutritional yeast instead of feta cheese, or simply omit the cheese.

**Additional Toppings:** Add nuts and seeds.