

# Power Greens with Shaved Persimmon and Fennel with Blood Orange Vinaigrette

## Ingredients to serve 4 as a starter salad:

- 10 ounces mixed baby power Greens, I love a combination
- 3 persimmons, shaved, or very thinly sliced
- 1 medium Fennel bulb, shaved
- ½-1 cup pomegranate arils
- 2 tablespoons finely chopped parsley

## For dressing:

- ¼ cup fresh squeezed blood orange juice
- 1 tablespoon pomegranate molasses, substitute honey
- 2 teaspoons white wine vinegar
- 3 tablespoons olive oil
- Kosher salt and pepper to taste



## Directions:

Place greens in a large serving bowl. Arrange Shaved persimmons on top in a beautiful mound, followed by shaved fennel and pomegranate arils. Sprinkle parsley on top. In a mixing cup, whisk blood orange, pomegranate molasses and vinegar together. Slowly pour in olive oil and continue whisking to emulsify. Season with salt and pepper and pour desired amount on salad. Serve immediately and enjoy!