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Endive and Pomegranate Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- 6 tablespoon pomegranate juice
- 3 tablespoon oil, canola
- 2 teaspoon mustard, dijon-style
- 1 clove(s) garlic, minced
- 1/4 teaspoon salt
- pepper, black ground, to taste
- 2 large orange(s), navel
- 2 head(s) endive, Belgian
- 1 cup(s) watercress
- 1 medium avocado
- 12 medium shrimp, cooked
- 1 cup(s) pomegranate



Preparation

To prepare dressing:

Whisk dressing ingredients in a small bowl.

To prepare salad:

1. Peel oranges with a paring knife, removing the white pith. Quarter and slice the oranges.
2. Wipe endives with a damp cloth (do not soak-they tend to absorb water); cut into 1/4-inch-thick slices.
3. Wash and dry watercress.
4. Peel and pit avocado; cut into thin slices lengthwise.

To assemble salads:

Alternate avocado slices and orange sections in a fan shape on each of 4 salad plates. Top with endive, watercress and shrimp, if using. Drizzle with dressing, sprinkle with pomegranate seeds and serve.