



# Cooking with Chef Steph

## Arugula, Tomato, Pomegranate and Goat Cheese Salad

Recipe by Chef Steph

### Ingredients

- 4 cups arugula
- 3 tomatoes, cut into  $\frac{1}{4}$  inch slices
- $\frac{1}{4}$  cup goat cheese, crumbled
- $\frac{1}{4}$  cup pistachios, toasted and chopped
- 2 tablespoons pomegranate seeds
- Pomegranate Vinaigrette, see recipe

### Directions

1. Add the arugula to a mixing bowl. Drizzle a few tablespoons of the vinaigrette over the arugula, just enough to lightly cover the arugula.
2. In a serving bowl or platter, add the arugula. Arrange the tomato slices in a ring circling the edges of bowl or platter.
3. Sprinkle the goat cheese, pistachios and pomegranate seeds in the center of the ring of tomatoes.
4. Drizzle enough vinaigrette to lightly cover the entire salad. Do not add too much vinaigrette, it will weigh down the arugula and make for an oily mess. You will not use the entire vinaigrette recipe. Put in the fridge and save for another salad.