**Winter Vegetable Salad in Herb Vinaigrette**

**8 SERVINGS**

Nutrition Facts per Serving:

Calories: 122 Protein (g): 4

Fat (g): 4 Carbohydrate (g): 22

# Ingredients:

|  |  |
| --- | --- |
| 5 cups  | Radicchio |
| 1 bulb | Fennel |
| 2 medium | Beets |
| 8 small | Turnips |
| 8 cups | Lettuce |
| 1/2 cup | Pomegranate seeds |
| 1 tbsp | Thyme leaves |
| 3 tbsp | White Wine Vinegar |
| 1 tbsp | Dijon mustard |
| 2 tsp | Fresh tarragon |
| 2 tbsp | Olive oil |
|  |  |
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**Instructions:**

1. Thinly slice the beets, turnips, and fennel.
2. Tear the radicchio, thyme, lettuce into large, course pieces.
3. Toss salad with root vegetables.
4. For the vinaigrette, whisk together the olive oil, Dijon mustard, vinegar and tarragon.
5. Toss the mixed vegetables with the vinaigrette.
6. Top with pomegranate seeds.
7. Enjoy chilled!