

Pomegranate Mustard Dressing

Serves: 4

Total Time: 10 min

Supplies

- 1 medium bowl
- Whisk

Ingredients

- ½ cup extra virgin olive oil
- 2 tbsp walnut, almond, or hazelnut oil
- ¼ cup pomegranate juice
- 2 tbsp white balsamic vinegar
- 1 tsp agave syrup or honey
- ¼ tsp kosher salt
- 1 tbsp dijon mustard

Instructions

- Place olive oil, almond oil, pomegranate juice, honey, vinegar, salt, and mustard in a medium bowl and whisk until well-combined and emulsified
- Pour over your favorite salad and enjoy!
- If you aren't using it right away, store it in an air-tight, non-reactive container like a mason jar in the refrigerator.