

# Christmas Salad with Citrus-Champagne Vinaigrette

*This delicious, easy Christmas salad is vibrantly beautiful and truly fit for a celebration. It can even be served as a festive wreath!*

## Ingredients:

5 ounces of salad greens (such as spring mix or sweet baby lettuce mix)  
2 navel oranges (about 11-12 ounces each, or 4 smaller navel oranges, about 6 ounces each), peeled and cut into sections (4 ounces shelled, roasted and salted pistachios (about a cup)  
4 ounces pomegranate arils (a 4.3-ounce container is fine, drained)  
2 ounces crumbled goat cheese (about a 1/2 cup)

## Vinaigrette:

5 tablespoons fresh-squeezed orange juice (from about half a large navel orange)  
4 teaspoons honey  
3 1/2 teaspoons champagne vinegar  
1 tablespoon canola oil  
1/2 teaspoon smooth Dijon mustard  
1/8 teaspoon kosher salt  
1/16 teaspoon black pepper

## Directions:

Place greens in a large serving bowl (or divide evenly among individual salad plates).

Arrange oranges, pistachios, and pomegranate arils over top of greens. Sprinkle with goat cheese.

For dressing, whisk together orange juice, honey, champagne vinegar, canola oil, mustard, salt, and pepper until the salt has dissolved and the dressing is emulsified.

Dress salad just before serving, or pass the dressing at the table.

**Make-ahead tips:** The best way to prep this salad ahead is simply to have the dressing made, the oranges cut, and all of the components measured and ready. You can do this up to a day ahead, storing the greens, vinaigrette, oranges and goat cheese in separate, covered containers in the refrigerator. You can compose the salad up to about an hour before serving, but wait to dress it until the last minute (or allow guests to dress their own).

