



## Winter salad with spinach, chard & pomegranate

Colorful salad for cold days: tender spinach and mild chard combined with the crunchy freshness of pomegranate seeds and refined with our almond oil. This winter salad provides real feel-good moments.

### Zutaten

2 Portionen

100 g Spinach  
100 g Swiss chard  
70 g Pomegranate seeds  
2 EL Byodo almond oil, virgin  
4 EL Byodo Aceto Balsamico di Modena IGP  
1 Pinch Byodo sea salt  
Pepper  
100 g Feta cheese  
30 g Almonds, whole  
Byodo Crema con "Aceto Balsamico di Modena IGP"

### Zubereitung

Wash the spinach and chard and spin dry. Add the pomegranate seeds to the salad.  
In a small bowl, mix the almond oil and balsamic vinegar with salt and pepper to make a dressing.  
Pour the dressing over the salad and mix together. Arrange the salad on a plate and crumble the feta over it. Roughly chop the almonds and sprinkle over the top.

Garnish with balsamic crema and a little almond oil.