

Herbal Legacy Recipes

Rhubarb Salad

INGREDIENTS

- 3/4 pound rhubarb cut into 3/4-inch pieces
- 1/4 cup honey
- 1/2 cup pecans
- 2 tablespoons olive oil
- 2 tablespoons apple cider vinegar
- salt and ground pepper
- 4 bunches arugula (about 1 pound total), tough ends removed
- 1 fennel bulb, cored and thinly sliced crosswise
- 1/2 cup cashew cheese, crumbled



DIRECTIONS

1. Preheat oven to 450 degrees, with racks in upper and lower thirds.
2. On a rimmed baking sheet, toss rhubarb with honey. Roast on upper rack until beginning to soften, about 5 minutes. Let cool on baking sheet.
3. In a large bowl, whisk together oil and vinegar and season with salt and pepper. Add arugula and fennel and toss to combine. Top with rhubarb, walnuts, and cashew cheese.

Serves 4.

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