

Salad with Red Twist dressing

Ingredients

- **50g Red Twist Dressing (Art. 55308)**
- 50g olive oil
- A few valerian leaves
- 50g French salad
- A few baby arugula leaves
- A few baby spinach leaves
- A few beetroot leaves
- 80g cream cheese
- 100g pomegranate seeds
- A little sliced radish
- 30g pecan nuts

Cooking instructions

1. Whisk in the Red Twist Dressing with the olive oil.
2. In a bowl, put the leaves cut into large pieces and half of the sliced radish. Add half of the dressing and stir.
3. Put the salad in a deep plate. Smash with hands the cream cheese at the center of the plate and add around the pomegranate seeds and the pecan nuts.
4. Pour the rest of the dressing over the cheese and serve.