



~A School Learning Garden supported by our PTC~

On Thursday we made **Fall "Jewel" Salad** in the Learning Garden. Thanks to generous donations from LdV families we had several bags of beautiful ripe pomegranates. The kids were able to deseed and enjoy TONS of pomegranates, as well as help prep fruit and dressing for the salad. At lunch, they returned to the garden to sample! It was so fun to see how excited the kids were to help and to try new things!

Fall "Jewel" Salad

Named for fall's jewel-toned fruits and vegetables..... this makes a beautiful and tasty salad!

6 cups mixed greens and or arugula
1 Fuyu persimmon sliced horizontally with star pattern showing then slice in in skinny pieces vertically
1 red pear-sliced
½ cup roasted butternut squash cubes(from last weeks recipe)
1 pomegranate deseeded

Optional: add roasted beets, sliced and or sliced blood oranges top with toasted walnuts

Balsamic Vinaigrette

3 TBS Balsamic vinegar

1 TBS Dijon

1 tsp honey or pomegranate juice

1 garlic clove minced or ½ shallot small dice

½ cup olive oil

salt and pepper

In a small bowl combine balsamic, Dijon, honey and garlic. Slowly whisk olive oil. Add salt and pepper to taste.