



## honey-roasted apricot salad

cook time:  
40

prep time:  
15

featured product:  
**PROTEIN GREENS**

if you need a light summery salad, try out our honey-roasted take on a fruit-topped favorite! it's gluten-free, and perfect for showing off grill marks if you decide to cook your apricots outside.

PROTEIN GREENS, seeds, and cheese come together to make this protein-filled salad. the apricot, pomegranate, and honey drizzle make for a sweet addition, with crumbled gorgonzola or blue cheese to round out a truly balanced flavor profile. great as a side salad or appetizer!



### ingredients

4 servings

- 1 package (4.2 oz) [organicgirl© PROTEIN GREENS ?](#)
- 1/3 cup [organicgirl© pomegranate balsamic dressing](#)
- 4 medium apricots or plums, halved and pitted
- 2 tablespoons honey
- 1/2 cup crumbled gorgonzola dolce or other blue cheese
- 1/4 cup roasted sunflower seeds
- 1/4 cup toasted pumpkin seeds

### substitutions

? *substitute with* [baby arugula](#)

### directions

1. preheat oven to 375°F. slice plums or apricots into halves and place cut-side up in a baking dish.

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2. remove the pits and drizzle with honey.

[https://iloveorganicgirl.com/wp-content/uploads/2018/05/organicgirl\\_ApricotSalad\\_Step2\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2018/05/organicgirl_ApricotSalad_Step2_Square.mp4)

3. bake until very tender and caramelized, about 35-40 minutes.

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4. in a large bowl toss greens with dressing and remove baking sheet from oven.

[https://iloveorganicgirl.com/wp-content/uploads/2018/05/organicgirl\\_ApricotSalad\\_Step4\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2018/05/organicgirl_ApricotSalad_Step4_Square.mp4)

5. divide between plates and top each plate with 2 plum or apricot halves and sprinkle with gorgonzola, sunflower seeds, and pumpkin seeds.

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6. enjoy!

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