honey-roasted apricot salad



cook time:	prep time:	featured product:
40	**15**	**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.

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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.

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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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