



Arugula Salad with Lemon Vinaigrette

Roasted grapes add a delightful sweetness to this simple arugula salad recipe. A fresh, flavorful side dish is a perfect addition to a holiday menu or dinner any night of the week.

Serve this recipe as a side dish for Thanksgiving, Christmas, or any dinner any night of the week. No matter the occasion, it's bound to be a hit.

Ingredients

cup whole almonds – for crunch

- 1 cup red seedless grapes – a sweet flavor that plays off the peppery arugula
- Extra-virgin olive oil, for drizzling
- Sea salt and freshly ground black pepper
- ½ tablespoon tamari – adds a rich, savory flavor
- 6 cups fresh arugula – the base for this simple salad
- Lemon vinaigrette – with its zingy, bold, and bright flavors
- ¼ cup shaved Parmesan or pecorino – for a salty, nutty flavor

Instructions

- Preheat the oven to 400°F and line 2 baking sheets with parchment paper.
- Place the almonds on the first sheet and the grapes on the second. Drizzle the almonds and grapes with olive oil and sprinkle with salt and pepper. Toss the almonds with the tamari and roast for 7 to 10 minutes, or until dark and toasty. Roast the grapes for 7 to 15 minutes, until they're soft and just starting to burst. The timing will depend on the size of the grapes.
- Place the arugula in a large shallow bowl and toss with drizzles of the vinaigrette. Top with the almonds, grapes, and Parmesan. Season to taste and serve.