

YIELDS: 4

## Baby Arugula Salad with Toasted Pepitas and Shaved Parmesan

Bright and simple salad to serve as a side or main entree. The peppery flavor of the arugula is balanced with the bright and slightly sweet dressing and nuttiness of the pepitas. Vegetarian and Weight Watchers friendly.

PREP TIME	TOTAL TIME
20 Minutes	30 Minutes

### Ingredients:

*Salad:*

4 C Baby Arugula  
1/4 C Shaved Parmesan  
Pepper

*Toasted Pepitas:*

1/2 C Pepitas  
1/2 tsp Olive Oil  
1/4 tsp Smoky Paprika  
1/4 tsp Chili Powder  
Pinch of Salt

*For the Dressing:*

1/4 C freshly squeezed Lemon Juice  
zest of 2 Lemons  
1/3 C Olive Oil  
2 cloves Garlic  
2 tsp Honey  
1/4 tsp Salt

### Instructions:

- Preheat oven to 325F. Toss pepitas with olive oil, paprika, chili powder and pinch of salt. Toast pepitas for about 9 minutes. You want the pepitas to start to turn golden in color. Stir occasionally and watch to make sure they do not burn. Set aside to cool.
- Mix together all ingredients for the dressing and set aside.
- Added arugula, shaved parmesan, toasted pepitas and dressing in a large bowl. Toss until combined. Serve immediately and garnish with a few extra shaved parmesan.

