



Our Executive Chef Corbin Tomaszeski shares an exclusive recipe featuring **Holt Renfrew Strawberry Pomegranate Dressing** and **Sugar & Spiced Pecans** both available in our Holts Holiday Shop.

*A holiday inspired salad,  
perfect for any occasion.*

*~Chef Corbin*

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HOLT RENFREW

## Arugula and Spiced Pecan Salad with Crisped Bacon and Strawberry Pomegranate Dressing

Serves 2

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- 3 ½ cups baby arugula leaves, washed and trimmed
  - 6-8 pieces **Holt Renfrew Sugar & Spiced Pecans**
  - 2 tsp. dried figs
  - 4 strips of bacon, chopped fine
  - 3 tbsp. shaved Padano cheese
  - ¼ cup **Holt Renfrew Strawberry Pomegranate Dressing**
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In a preheated sauté pan, sauté the chopped bacon until crisp, remove pan drippings and add the Holt Renfrew Strawberry & Pomegranate dressing. Gently warm the dressing with cooked bacon for 1 minute and remove from heat. Place greens into a small bowl, top with dried figs and Holt Renfrew Sugar & Spiced Pecans. Dress the salad with the warm bacon dressing and top with shaved Padano cheese. Serve immediately and enjoy!