Harvest Winter Salad

1/2 cup raw walnuts

1/2 cup pumpkin seeds

2 Tablespoons maple syrup

flaky sea salt

3-4 cups spring greens

1 apple, sliced thin

1 sweet potato

1/2 cup dried cranberries

8 ounces fresh burrata cheese torn

Dressing

1/4 cup 100% pomegranate juice

1/4 cup cranberry pear white balsamic vinegar

1 Tablespoon lemon juice

1/3 cup olive oil

salt + pepper to taste

Combine walnuts, pumpkin seeds and maple syrup in a medium size skillet.

Cook over medium heat for 5-6 minutes and mixture becomes caramelized.

Remove mixture from skillet, transfer to a plate.  Sprinkle with salt and let cool.

Cut sweet potato into very thin slices using a food processor.

Arrange on a greased, foil lined baking sheet and spray with olive oil spray.

Bake 20 minutes at 400.  Flip and bake until crispy.  Cool.

Arrange greens on a serving platter.

Dip apple slices in sprite and let dry.  Arrange over greens.

Arrange sweet potato slices and cranberries over greens.

Whisk together dressing ingredients.

Just before serving, tear burrata into pieces and arrange over salad.

Sprinkle with candied nuts.

Drizzle salad with dressing.