



Makes: 6 servings

Active Time: 30 minutes Bake Time: 30 minutes

Total Time: 1 hour

Harvest Apple Arugula Salad

Ingredients

- 1/2 recipe Caramelized Sweet Potatoes
- 4 slices thick-cut smoky bacon, halved and cut in 1/2-inch strips
- 1/2 cup pecans
- 1/4 tsp kosher salt
- 1 tsp finely chopped fresh rosemary
- 5 ounces arugula
- 1 medium apple, halved, cored and thinly sliced
- 4-5 medium-size dried figs thinly sliced (I used Sunkist Mission figs)
- 1/3 cup dried cranberries (see Chef's Note)
- 1/2 cup pomegranate arils or seeds
- 1/3 cup crumbled blue cheese
- Pomegranate Ginger Vinaigrette

Instructions

Make the Caramelized Sweet Potatoes per this [recipe link](#). When done, transfer the sweet potatoes to a bowl and cover to keep warm. Add the bacon to the same pan and cook until golden and crisp, stirring occasionally. Transfer the bacon to a paper towel-lined plate and set aside.

Pour off all of the bacon fat except 1 teaspoon. Add the pecans, salt and rosemary to the pan. Stir to combine then toast over medium-low heat, stirring occasionally until pecans are crisp and turn a deeper shade. Set aside.

Add the arugula to a large bowl. Arrange the bacon, sweet potatoes, sliced apple, figs, dried cranberries and pecans over the arugula. Top with the pomegranates and blue cheese. Drizzle with Pomegranate Ginger Dressing and pass more at the table.

Chef's Note:

If the dried cranberries are dry and not nice and plump, place them in a heat-safe bowl and cover them with boiling water. Let them sit for 5 minutes, then drain well and set aside.

Recipe by The Cafe Sucre Farine