



Nutrition Facts Per Serving: Calories 570, Protein 18g, Carbs 63g, Fat 34g

Cooking process and additional ingredients added at home will affect the total value.



Thyme Leaves
Green Onion
Greek Feta Cheese
Almonds

Pomegranate Seeds Raisins Our Own Signature Dressing

METHOD

- 1. Rinse raisins with tap water then soak in hot water for 5 minutes, drain and discard water. Leave in colander to dry.
- 2. Remove cheese from packaging and chop to bite-size cubes or crumble in a large bowl.
- 3. Add thyme leaves, spring onions, almonds, pomegranate seeds and drained raisins.
- 4. Shake dressing well to homogenize.
- 5. Add dressing to bowl and toss gently to combine. Serve immediately & enjoy as salad or condiment

