

GREEN OLIVE, WALNUTS & POMEGRANATE SALAD

(adapted from Alexandra's Kitchen)

3/4 cup shelled walnuts
1/2 cup pitted green olives, coarsely chopped
1/4 cup roasted cashews, coarsely chopped
3/4 cup pomegranate seeds
1 red Serrano chile, seeded and finely minced
shredded flat-leaf parsley to taste
1 tablespoon walnut oil
splash of pomegranate molasses
juice of 1/2 lemon
sea salt
freshly ground black pepper

Heat the oven to 350°F. Scatter the walnuts onto a jelly-roll pan and roast for 5-10 minutes, until deep golden brown. Chop the walnuts coarsely and toss in a sieve to remove any remaining skin or dust.

Combine all the ingredients in a large bowl and toss gently. Leave to stand for 5 minutes or so before serving to allow flavors to meld. Taste and adjust seasoning. I ended up adding more lemon juice.