

# Arugula and Blueberry Salad with Toasted Pine Nuts

Ingredients:

- 1 1/2 cups blueberries
- 2 Tbs dried cranberries
- 2 1/2 tsp. white wine vinegar
- 2 tsp. lemon juice
- 1 tsp. Splenda
- 4 cups Arugula
- 1 Tbs olive oil
- 1/4 cup pine nuts
- 1/8 tsp. kosher salt
- 1/8 tsp. freshly ground pepper

Combine first 5 ingredients in a large bowl and let stand for 2 minutes. Add Arugula. No need to toss yet. Heat a small skillet over medium heat. Add olive oil, pine nuts, salt and pepper. Cook for 2 minutes, stirring frequently so the pine nuts do not burn. Spoon heated pine nuts over Arugula and toss all together to coat evenly. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Do what you can with what you have, where you are." - Anonymous***