Apple, Blue Cheese & Walnut Salad



A bright and tangy balsamic vinaigrette is the perfect dressing for this salad featuring a classic combination of crisp apple, bold blue cheese, and toasted walnuts.

YEILD	PREP TIME	TOTAL TIME
8 SERVINGS	5 MIN	15 MIN

INGREDIENTS

For the Balsamic Vinaigrette:

½ cup Extra Virgin Olive Oil ¼ cup Balsamic Vinegar 1 Tbsp Dijon Mustard

1Tbsp Honey

1tsp Garlic Powder
½ tsp Thyme, dried
½ tsp Oregano, dried
½ tsp Salt, Kosher

To taste Black Pepper, ground

For the Salad:

8 cups Mixed Greens, any variety
1 each Apple, any variety, sliced thin
1/3 cup Blue Cheese, crumbled
1/3 cup Walnuts, toasted, chopped

CHEF'S NOTES

This salad dressing used a 2 to 1 ratio of olive oil to vinegar, resulting in fewer calories, a lighter mouthfeel, and a more vibrant, zingy flavor. Leftover dressing will keep for up to a week in the refrigerator. Allow to come to room temperature and give the jar a shake before using.

Other fruits, cheeses, and nuts or seeds can be swapped into this simple salad to suit your tastes. Some other tasty combos to try:

- Strawberry, goat cheese, & pistachio
- Mandarin, feta, & pecan
- Grapes, brie, & sunflower seeds

DIRECTIONS

- 1. Gather all ingredients and equipment. Prepare all ingredients as described above.
- 2. In a small container with a lid (such as a jar), combine all ingredients for dressing. Shake well to combine and set aside.
- 3. To assemble the salad: place the greens in a large bowl and top with the sliced apples, dried cherries, blue cheese, and toasted nuts.
- 4. Right before serving, toss with about 1/3 cup of the vinaignette.

Nutrition Facts 8 servings per container **Serving Size** 1 cup dressed salad (82 g) Amount per serving **Calories** 140 % Daily Value * **Total Fat 11g** 14% Saturated Fat 3g 15% Trans Fat 0g **Cholesterol 10mg** 3% Sodium 200mg 9% **Total Carbohydrate 7g** 3% Dietary Fiber 2g 6% **Total Sugars 4g** Includes 0g Added Sugars 0% **Protein 4g** 8% Vitamin D 0.05mcg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.





7%

6% 5%





Calcium 90mg

Potassium 200mg

Iron 1mg