

Fall Apple and Cheddar Salad with Cider Vinaigrette

Ingredients

Salad:

1 honeycrisp apple, sliced
1/4 cup candied walnuts or pecans, roughly chopped
1/4 cup shredded white cheddar
2-3 cups spring mix or seasonal greens
1/4 cup Cider Vinaigrette
Kosher salt and freshly ground black pepper

Cider Vinaigrette:

1 small shallot, minced (optional)
1 tablespoon Dijon mustard
1/4 cup apple cider vinegar
2 cloves garlic, minced
1 lemon, juiced
1/4 cup honey
1 1/2 cups extra virgin olive oil
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Directions

Salad:

In a large bowl, toss together or layer all ingredients. Taste and adjust salt and pepper.

Dressing:

In a large mixing bowl, whisk together shallot, Dijon, apple cider vinegar, garlic, lemon juice, and honey.

Whisk to combine. While constantly whisking, slowly stream in olive oil and continue until all oil is added and the dressing is smooth and emulsified.

Season with salt and black pepper.

Taste and adjust seasonings as needed.

Dressing will stay refrigerated for up to one week.