

# APPLE WALNUT SALAD WITH BALSAMIC VINAIGRETTE

Serves: 6 | Total Time: 15 minutes

## BALSAMIC VINAIGRETTE

In a small bowl, combine the olive oil, balsamic vinegar, mustard, and honey. Whisk until blended. Season with salt and pepper, to taste.

## SALAD

In a large bowl combine the lettuce, apples, red onions, walnuts, and feta. Drizzle with desired amount of vinaigrette and serve immediately. You'll have leftover vinaigrette, which can be refrigerated in an airtight container for at least one week, if not more.

## INGREDIENTS

- 8 cups chopped red leaf lettuce, about 1 large head
- 1 medium apple, cored and thinly sliced
- 1/4 cup thinly sliced red onions
- 3/4 cup walnut halves, toasted and roughly chopped
- 1/3 cup crumbled goat cheese

## VINAIGRETTE:

- 1/3 cup extra-virgin olive oil
- 2 tablespoon balsamic vinegar
- 1 tablespoon Dijon mustard
- 2 teaspoon honey or maple syrup
- Kosher salt and fresh ground black pepper

