
Apple-Cranberry Salad with Candied Walnuts & Apple Poppy Seed Vinaigrette

Sendik's Fine Foods

Internet Address: Visit our online Cook Book at www.sendiksfinefoods.com

Prep Time: 10 minutes

Servings-8

Ingredients:

Apple Cranberry Bacon Salad

- 1 small head romaine lettuce, chopped
- 8 oz. baby spinach
- 2 Fuji or honeycrisp apples, thinly sliced
- 1 cup dried cranberries
- 6 slices bacon, cooked and crumbled
- 1 red bell pepper, chopped
- 1/2 small red onion, thinly sliced
- 1/3 cup feta cheese crumbles
- 3/4 cup Caramelized Walnuts

Apple Poppy Seed Dressing

- 3-4 tablespoons apple cider vinegar (depending on how "tangy" you want it)
- 1/4 cup honey
- 3 tablespoons sugar
- 1 tablespoon poppy seeds
- 1/2 teaspoon salt
- 1 teaspoon dry minced onion
- 3/4 cup extra virgin olive oil

Instructions:

Add all of the dressing ingredients to a medium bowl and whisk to combine or shake in a mason jar. Refrigerate while you prepare the salad ingredients then whisk/shake again before drizzling over salad. The dressing can be made up to a week in advance. When ready to serve, toss all of the salad ingredients together in a large bowl. Drizzle salad with desired amount of dressing, and toss to combine. If you expect leftovers, only drizzle individual salad servings with dressing.

Salads/Sides