



Apple Cider & Garlic Green Salad with Walnuts, Figs & Blue Cheese

This flavourful salad can be altered by replacing the blue cheese with goats cheese and figs for dates.

Ingredients

½ cup **Apple Cider & Garlic Vinaigrette**

2 tbsp. olive oil

2 tsp honey

2 tsp whole-grain Dijon mustard

Salt & pepper to taste

In a medium size bowl whisk above ingredients together.

Taste and adjust seasoning

1/3 cup chopped walnuts

10 cups loosely packed mixed greens

½ cup dried figs, cut into strips

1/3 cup crumbled blue cheese

Directions

Place walnut pieces in small dry skillet and toast for a few minutes until browned.

Remove and cool.

Add greens to a large bowl and toss with about three-quarters of the dressing.

Place dressed greens on a serving platter. Top with toasted nuts, figs and blue cheese. Taste and drizzle with remaining dressing, if necessary.

Adopted from H&H Magazine



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