



Green Salad with Gingered Apple Cider & Garlic Vinaigrette

The kick of fresh ginger coupled with the sweet berries, nuts and tangy goat cheese makes this a great winter salad.

Ingredients

DRESSING

½ c **Apple Cider & Garlic Vinaigrette**

1 ½ tbsp freshly grated ginger

1 tsp Dijon mustard

1-2 tbsp olive oil

Salt and pepper to taste

SALAD

½ c dried blueberries (or dried cranberries)

½ c chopped pecans, lightly toasted

1 113g log of soft goat cheese (black pepper goat cheese if available), broken into little drabs

5-6 c mixed leafy greens, such as red leaf lettuce, watercress and arugula

Directions

Make the dressing by whisking all dressing ingredients in a bowl.

Season to taste and set aside.

In a large bowl toss blueberries, pecans with a bit of dressing, add mixed leafy greens, a bit more dressing and a pinch of salt. Toss until greens are evenly coated, then throw in the bits of goat's cheese. Serve immediately.

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