



APPLE CHEDDAR SALAD

15 MINUTES

MAKES 2 SERVINGS

Apple and cheese are a match made in heaven. Served with Spicy Mustard Medley, toasted walnuts and a honey Dijon vinaigrette, the combo is perfectly paired with our recipe for Pork Tenderloin and Sautéed Greens.

INSTRUCTIONS

Toss diced apple in 1 tsp of vinegar to prevent browning.

Combine microgreens, apple, walnuts, and cherries in a medium sized bowl.

Dressing:

In a small bowl, whisk together dressing ingredients.

Assembly:

Drizzle dressing over salad and toss to combine.

Serve immediately.

Enjoy!

INGREDIENTS

½ Package of GoodLeaf Spicy Mustard Medley

½ Granny Smith Apple, cored and diced

1 Tsp of Apple Cider Vinegar

½ Cup of Walnuts, toasted and chopped

½ Cup of Aged Cheddar, cubed

Dressing:

1 Tsp of Apple Cider Vinegar

1 Tsp of Grainy Dijon Mustard

1 Tsp of Honey

Salt and Pepper, to taste



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