



APPLE WALNUT SALAD

With Crumbled Gorgonzola Dolce

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 + roughly chopped

1/3 cup crumbled gorgonzola dolce cheese

Vinaigrette

1/3 cup Capezzana Extra Virgin Olive Oil

2 Tbsp. Trentino Apple Balsamic Vinegar

1 Tbsp. Dijon mustard

2 tsp. honey as needed

Fine sea salt and

Fresh ground black pepper

METHOD

Prepare the vinaigrette:

In a small bowl, combine the olive oil, balsamic vinegar, mustard, and honey. Whisk until blended. Season with salt and pepper, to taste. Vinaigrette can be refrigerated in an airtight container for at least one week.

Assemble the salad:

in a large bowl combine the lettuce, apples, red onions, walnuts, and gorgonzola dulce cheese. Drizzle with desired amount of vinaigrette and serve immediately.