



Winter Crisp Salad with Maple Vinaigrette

Recipe By KELLY SMITH and ERIN BARNETT

SERVES: 4-6

SALAD:

- ☐ 10 oz. spring mix lettuce (or romaine)
- ☐ ½ bag premix salad kit with kale and cabbage
- ☐ 1 cup fresh blackberries
- ☐ 1 cup candied walnuts or pecans
- ☐ ½ red onion, *finely sliced*
- ☐ 1 cup dried cranberries
- ☐ ½ cup dried dates
- ☐ 1 (4 oz.) container crumbled blue cheese
- ☐ 1 honey crisp apple, *sliced*

DRESSING:

- ☐ ⅓ cup apple cider vinegar
- ☐ 2 tbsp. maple syrup
- ☐ ⅔ cup extra virgin olive oil
- ☐ 1 tbsp. dijon mustard
- ☐ ¼ tsp. pepper
- ☐ ¼ tsp. salt

DIRECTIONS:

- ☐ 1. In a bowl, whisk together vinegar, syrup, mustard, salt, and pepper. Slowly pour in the olive oil, whisk as you go to make sure the vinaigrette is well blended.
- ☐ 2. Toss salad with dressing and serve.

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