

APPLE ARUGULA WALNUT SALAD WITH BLUE CHEESE AND CRANBERRIES

By: Simply Creative Chef Rob Scott

Salad Ingredients

8 ounces bacon
8 ounces baby arugula
1 large granny smith apple, peeled and diced
½ cup toasted walnut halves, coarsely chopped
½ cup dried cranberries
6 ounces crumbled blue cheese

Dressing Ingredients

3 tablespoons apple cider vinegar
1 teaspoon grated orange zest
2 tablespoons freshly squeezed orange juice
2 ½ teaspoons Dijon mustard
2 tablespoons pure maple syrup
Kosher salt
½ teaspoon freshly ground black pepper
2/3 cup good quality olive oil

- ❖ Preheat oven to 400 degrees F.
- ❖ Place bacon on sheet pan or rack
- ❖ Roast bacon for 20 minutes (approximately) allow to cool
- ❖ In a large bowl, toss arugula, apple, walnuts, cranberries and blue cheese
- ❖ For dressing, whisk together the vinegar, orange zest, orange juice, mustard, 1 ½ tsp salt and pepper in a bowl.
- ❖ Slowly whisk in olive oil
- ❖ Chop bacon into bite size pieces and add to salad
- ❖ Toss salad with just enough dressing to moisten
- ❖ Serve immediately

Serves 4