

CHOPPED FALL SALAD WITH APPLES, CRANBERRIES & APPLE CIDER DRESSING

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

Dressing:

2/3 cup extra virgin olive oil
½ cup apple cider vinegar
2 tablespoons maple syrup (or honey can be substituted)
1 tablespoon Dijon mustard
¼ teaspoon kosher salt
¼ teaspoon ground black pepper

Salad:

8 cups crisp romaine or green leaf lettuce, chopped
2 medium tart red apples, cored and diced (do not peel)
1 cup dried cranberries
1 cup chopped pecans, toasted
8 slices bacon, cooked and crumbled
4 ounces feta cheese

Directions:

- Add all of the dressing ingredients to a jar with a lid, seal and shake - the dressing could be made ahead and stored in the refrigerator for up to 3 days
- Add all of the salad ingredients to a large bowl
- Lightly drizzle the dressing over the top and toss – add less than you think you need
- Serve with extra dressing on the side