

GUASTELLO'S VILLAGE MARKET

Honeycrisp Apple Salad

Serves 4

Ingredients

1 PKG mixed baby greens (we used Earthbound Organics)
1 cup candied walnuts (recipe below)
2 large Honey Crisp apples, sliced into thin matchsticks

Spiced Cider Vinaigrette ingredients:

¼ cup plus 2 tablespoons apple cider vinegar
2 ½ tablespoons honey
2 tablespoons walnuts, lightly chopped (you can use candied or plain)
¼ teaspoon cinnamon
¼ teaspoon black pepper
¼ teaspoon plus a pinch salt
Pinch cumin
Pinch curry powder
½ cup plus 2 tablespoons canola oil

Preparation:

In a large bowl, add the baby greens, walnuts and about half of the matchstick-sliced apples, and drizzle lightly with some of the Spiced Cider Vinaigrette; add equal portions of the salad to bowls or plates, and then top each salad with equal portions of the remaining matchstick-sliced apples and another generous drizzle of the vinaigrette; serve as is, or garnish with a few additional candied walnuts.

** Candied Walnuts

1 cup walnut halves/pieces (you can also use this recipe for candied pecans)
1/4 cup white granulated sugar
1 Tbsp unsalted butter

Heat a medium non-stick skillet over medium heat, add 1 cup walnuts, ¼ cup granulated sugar and 1 Tbsp butter.

Heat over medium heat for 5 minutes, stirring frequently so your mixture doesn't burn (especially towards the end). When the sugar mixture starts melting, stir constantly until all sugar is melted and nuts are coated.

Transfer immediately onto a sheet of parchment paper and separate the nuts right away. Using two spatulas will make this task go faster. You don't want to give the nuts a chance to turn into a wad of inseparable delicious goodness unless you are the only person who will be enjoying the wad ;).

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Seriously, move quickly from the time the nuts are coated until they are separated out on the parchment paper.

Once the coating hardens (5-7 minutes), you can transfer them to a bowl and enjoy!

Credit: Recipe modified from the cozyapron.com