LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Green apple salad

Ingredients
1/4 cup white wine vinegar
1/2 cup extra virgin olive oil
1 teaspoons Dijon mustard
2 tablespoons honey
½ cup crumbled Gorgonzola
1 small red onion thinly sliced
2 crisp Granny Smith apple, quartered, cored, thinly sliced
½ cup dried cranberries
8 cups mixed torn greens
(such as romaine lettuce, curly endive and watercress)

Preparation
Combine vinegar, mustard and honey in small bowl. Add oil slowly and whisk until well blended.

In a large bowl; toss each of the ingredients with dressing. On a large platter plate each of the components and drizzle with any extra dressing. Sprinkle with crumbled blue cheese.

Buon appetito!