

RECIPE

Apple Harvest Salad with Holiday Spiced Nuts



Ready in **30 minutes**

Serves **8 people**

For the Holiday Spiced Nuts

- 1 ½ cups pecans
- 1 ½ cups walnuts
- 2 TBS maple syrup
- 1 TBS brown sugar
- 1 pinch flakey sea salt
- ¼ tsp Cayenne pepper
- 1 TBSP olive oil

For the salad

- 2 TBSP lemon juice
- 2 large golden delicious Apples
- 2 large pink lady apples
- 1 Anjou pear
- 1 head endive lettuce
- 8 oz gorgonzola cheese

For the Apple Cider Dressing:

- ¾ cup olive oil
- ¼ cup apple cider vinegar
- 3 TBS honey
- 3 TBS tahini
- 1 pinch salt
- 1 pinch pepper
- 2-3 sprigs fresh thyme

Preparation

1. **Preheat the oven to 350. Add the nuts to a large mixing bowl. Stir together the syrup, spices, and oil, and drizzle over the nuts. Stir to coat. Spread the nuts on a parchment lined baking sheet and bake for 10 minutes and set aside.**

2. In the meantime, slice the apples, pear, and toss in the lemon juice to keep from browning. Add the endive leaves and toss to combine. Set aside.
3. **Make the dressing: combine all the ingredients in a jar, and shake or whisk to combine.**
4. **When ready to serve, pour the dressing over the apples, pear, and endive. Sprinkle the top with the spiced nuts and top with gorgonzola. Serve immediately.**

Tips

Leave the dressing on the side and let guests dress their own salad!