



Arugula Walnut Salad

Ingredients

- 2 heads romaine, chopped
- 4 cups arugula
- 1 cup candied walnuts
- 2 large honeycrisp apples, sliced into thin matchsticks

Spiced Cider Vinaigrette

- 1/4 cup plus 2 tablespoons apple cider vinegar
- 2 1/2 tablespoons honey
- 2 tablespoons walnuts, lightly chopped
- 1/4 teaspoon cinnamon
- 1/4 teaspoon black pepper
- 1/4 teaspoon plus a pinch salt
- Pinch cumin
- Pinch curry powder
- 1/2 cup plus 2 tablespoons olive oil

Directions

- Add all salad dressing ingredients through the curry powder into a jar with a tight-fitting lid
- Shake vigorously
- Add olive oil until the vinaigrette is well emulsified
- In a large bowl, add the romaine, arugula, 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 add more of the sliced apples
- Drizzle with remaining vinaigrette