



Fuji Apple Blue Cheese Salad with Apple Vinaigrette

Level: Easy Prep Time: 15 minutes
Serves: 6 Cook Time: -

Apple Vinaigrette:

$\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{4}$ cup apple juice frozen concentrate; thawed - do not dilute
1 Tbsp. Dijon mustard
 $\frac{1}{8}$ cup extra virgin olive oil



Fuji Apple Blue Cheese Salad:

$\frac{1}{4}$ cup slivered or sliced almonds
Tossed greens of your choice
1 Fuji apple, cored and sliced thin
 $\frac{1}{2}$ cup dried cranberries (Ocean Spray Craisins Original, or Blueberry or Pomegranate juice infused)
 $\frac{1}{2}$ cup blue cheese crumbles

To make apple vinaigrette: In a small bowl, whisk together the vinegar, apple juice, and mustard until combined. While whisking, slowly add the olive oil until the vinaigrette is emulsified. Set aside.

To make the salad: Place a frying pan on medium high heat. When the pan has preheated and is hot, evenly spread the almonds on the pan in a single layer. After toasting for about 30 seconds, continuously stir the almonds in the pan with a wooden spoon until the almonds become fragrant, about another 3 to 4 minutes. Do not brown the almonds. When the almonds are done toasting, pour them into a heat proof dish to cool. (Do not leave the almonds in the frying pan to cool, they will continue to toast and possibly burn.) Set aside.

On individual salad plates, layer the tossed greens of your choice, the sliced apples, dried cranberries, blue cheese crumbles, and toasted almonds. Whisk the apple vinaigrette once more before drizzling over each salad. Serve immediately.

Notes:

- Do not refrigerate the vinaigrette. Keep extra vinaigrette in a sealed container and store in a cool location out of direct sunlight. Consume within a few days.