apple cider cranberry salad



featured product:
sweet crunchy mix

this sweet, crunchy salad has all the makings of your new found favorite.

tangy dijon, honey, and apple cider vinegar team up for a vinaigrette that boosts the fruity toppings and toasted pecans for happiness in every bite.

ingredients

for the salad:
1 clamshell organicgirl sweet crunchy mix
1–2 honeycrisp apples (diced)
? cup dried cranberries
? cup pecans (toasted optional)
¼ cup feta cheese, crumbled

for the apple cider vinaigrette:
? cup olive oil
2 tablespoons apple cider vinegar
2 teaspoons dijon mustard
1 tablespoon honey (or maple syrup for vegan option)
salt & black pepper, to taste

directions

1. in a small bowl or jar, whisk together the olive oil, apple cider vinegar, dijon mustard, honey, salt, and pepper until emulsified and smooth (can use a blender for ease).

2. in a large serving bowl, combine organicgirl sweet crunchy mix, diced apples, dried cranberries, and pecans.

3. sprinkle crumbled feta on top of sala.

4. drizzle with the apple cider vinaigrette just before serving and gently toss to combine.