simple butter salad

featured product:
butter, baby!

on days you think you have nothing in the fridge, look again! all you need is a chunk of cheese in the fridge, some nuts from the pantry, and an apple to make an amazing salad.

turn your everyday staples into an elevated salad that perks up your weeknight or a last-minute dinner with friends.

ingredients

4 servings

recipe ingredients:
1 clamshell organicgirl **butter, baby**
1 honey crisp apple (or other sweet apple)
1?2 cup marcona almonds (or any nut!)
1?2 cup hard cheese, crumbled (i.e: parmesan, manchego, aged gouda, etc)

dressing ingredients:
1?4 cup apple cider vinegar
1/3 cup EVOO
1 tbsp dijon mustard
1 tbsp shallot
salt & pepper to taste

directions

for salad:
1. thinly slice apple
2. using the tip of a sharp knife, create small chunks of cheese from the wedge
3. toast nuts, cool and rough chop
4. add apple, cheese and nuts on top of butter, baby!, then top with dressing

for dressing:
1. combine all ingredients into a mason jar and shake vigorously until emulsified

nutrition

calories per serving- 271
fat per serving- 22g?
cholesterol per serving- 11mg?
sodium per serving- 711mg?
carbohydrates per serving- 13g?
total sugar per serving- 7g?
protein per serving- 7g