

Warm Goat Cheese Salad with Apple

Serves 4

Ingredients

200 gm goat cheese
2 apples
½ cup walnuts, toasted
Baby greens



Marinade/Vinaigrette

3 Tbsp honey
1 Tbsp lemon juice
3½ Tbsp apple cider vinegar
1 tsp finely chopped rosemary
1 Tbsp walnut oil + 5 Tbsp EVOO
Salt/Pepper

Directions

1. Preheat oven to 400°F.
2. Slice cheese into ½-inch thick slices. Core and slice apples.
3. Place apple slices on a baking sheet lined with parchment. Place cheese slices on top.
4. Make marinade by mixing honey with lemon juice, vinegar and rosemary. Spoon half of mixture over apple/cheese slices.
5. Bake at top of oven for about 10 minutes, until cheese is golden.
6. To make vinaigrette, combine remainder of marinade with salt, pepper and oil. Whisk until emulsified.
7. Place baby greens on a plate, drizzle vinaigrette over the greens and top with apple/goat cheese slices and walnuts.

