



## Apple Spinach Salad

### Ingredients for 1

- **10 ounces of baby spinach**
- **2 large apples, cored and thinly sliced**
- **½ of a small red onion, peeled and thinly sliced**
- 1 cup of walnut halves, toasted
- 2/3 cup of dried cranberries
- 5 ounces of goat cheese, crumbled

### Dressing

- 1/3 cup of extra-virgin olive oil
- ¼ cup of apple cider vinegar
- 2 tablespoons of lemon juice
- 1 tablespoon of Dijon mustard
- **1 garlic clove, peeled and minced**
- **1 tablespoon of honey**
- Pinch of salt and pepper



All **bolded** ingredients can be found at the Auburn International Farmer's Market.

1. Add the spinach, apples, red onion, walnuts, dried cranberries, and half of the goat cheese to a large bowl.
2. Combine all the dressing ingredients together and whisk to combine.
3. Drizzle with the vinaigrette and toss together with the salad.
4. Serve immediately, garnished with remaining goat cheese.



Recipes brought to you by Auburn Parks, Arts & Recreation AmeriCorps Member.