



Waldorf Salad



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 15 MINS



SERVES: 4

Ingredients

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- 1 cup walnuts
- 2 tbsp brown sugar
- 2 tbsp honey
- 2 celery sticks
- 1/2 fennel bulb, cored
- 2 granny smith apples, cored
- 1 cup red seedless grapes, halved
- 1/2 bunch flat leaf parsley
- 120g baby rocket

Dressing

- 100g Greek yoghurt
- 50g mayonnaise
- 1/2 lemon, juiced
- Salt
- Pepper

Method

Preheat oven on CircoTherm to 160°C.

In a medium mixing bowl add the walnuts, brown sugar, and honey, toss together. Place the walnuts on a universal tray with baking paper and place into the preheated oven for 15 minutes. Once cooked allow to fully cool before use.

To make the dressing combine everything together in a small mixing bowl and set aside for later.

Using a knife or a mandolin, thinly slice the celery, fennel and apples and place into a large mixing bowl. Add in the dressing so it just covers the ingredients in the salad and toss together.

To serve, place the baby rocket into the bottom of a large serving bowl then top with the dressed salad and scatter the walnuts and grapes over the top.

Notes
