



Roasted Apple Salad Cups with Cucumber and Blue Cheese



DIFFICULTY: EASY



PREPARATION TIME: 10
MINS



COOKING TIME: 15 MINS



SERVES: 6

Ingredients

3 Granny Smith Apples, peeled, cored and quartered

¼ cup torn sage leaves

¼ cup chopped pistachios

¼ cup brown sugar

2 tbsps butter, melted

6 radicchio leaf cups, washed and dried

2 Lebanese cucumbers, seeded and diced

80g blue cheese

½ bunch chives, cut into 4cm lengths

Method

Preheat the oven on CircoTherm to 180°C and line the universal tray with baking paper.

Place the apples onto the tray and sprinkle with the sage leaves. Combine the pistachios and the brown sugar. Add the melted butter and mix well. Sprinkle this mixture over the apples. Cook on shelf position 3 for 15 to 20 minutes or until apples are just tender. Allow to cool.

Arrange the radicchio leaf cups onto a serving platter. Spoon the cucumber evenly between the cups. Arrange the roasted apples over the cucumber and sprinkle with any of the pistachios that have fallen onto the universal tray.

Place the dressing ingredients in a jar and shake well to combine. Drizzle the dressing into each salad cup then sprinkle with blue cheese and chives

Dressing

¼ cup olive oil

2 tbsps apple cider vinegar

1tbsp maple syrup

1 tsp Dijon mustard

Salt and pepper

Notes
