

Honey Crisp Apple & Feta Salad

NOTES

Total Time: 20 minutes

Makes 6 servings

INGREDIENTS

1/4c pecans	6c arugula or shredded kale
2T pumpkin seeds	2 honeycrisp apples, thinly sliced
3T maple syrup	1 avocado diced
1/2t cayenne pepper	1 pommegranate (arils only)
1/4t cinnamon	1/2 c crumbled feta cheese
3 oz thinly sliced prosciutto	

Apple Vinaigrette

1/3c extra virgin olive oil	2t honey or maple syrup
1/4c apple cider vinegar	1T fresh thyme leaves
1T dijon mustard	2t chopped fresh sage
1T apple butter (optional)	

DIRECTIONS

Start by tossing the pecans and pumpkin seeds together with maple syrup, cinnamon and cayenne. Arrange on one side of baking sheet. Place prosciutto to the right to allow to get crispy.

Make the Vinaigrette dressing while seeds etc. are in the oven. Toss the lettuce in a bowl, add vinaigrette, seeds, prosciutto and feta cheese. Top with apples, avocado & pommegranate.