

Apple/Roquefort Salad w. Toasted Walnuts With Pomegranate Vinaigrette

Chef Allan

Serves 6

Salad:

6 apples, skin left on - cut into ¼ inch slices
2 cups spring salad greens
1 cup toasted walnuts - chopped
¾ pound blue cheese - crumbled.
1 medium red onion - thinly sliced
Salt & fresh ground pepper

Combine the apples, salad, walnuts, onion and blue cheese in a large bowl, add the vinaigrette and toss.

Vinaigrette:

¼ cup pomegranate molasses
2 tbsp red wine vinegar
1 tbsp Dijon mustard
1 tbsp honey
¾ cup virgin olive oil

Whisk together the pomegranate molasses, vinegar, mustard, honey salt and pepper in a medium bowl. Slowly whisk in the olive oil until emulsified