Walnut, Apple and Blue Cheese Salad

SERVING
2 people

COOK TIME
10 min



Ingredients

60g walnuts

2 stalks celery

1 green apple

300g Simply Salads Shredded Iceberg

100g stilton blue cheese

DRESSING

3 tbsp olive oil

1 tbsp white wine vinegar

1 tsp Dijon mustard

1 tsp honey

Method

Place walnuts into a dry frypan over medium heat. Toast for 3-5 minutes. Set aside to cool.

Slice celery on the bias. Remove core from apple and cut into thin slices.

To assemble salad add shredded iceberg to a serving platter. Top with sliced celery and apple. Crumble over blue cheese.

Roughly chop walnuts and sprinkle over the top of salad.

To make dressing, whisk all ingredients together and drizzle over the top of salad.