Holiday Honeycrisp Salad

Ingredients:

3 medium Honeycrisp apples (about 1 pound), thinly sliced
Juice of 1/2 lemon
12 ounces salad greens (spring mix, spinach, arugula, romaine, or combo)
1 cup pecan halves, toasted
3/4 cup dried cranberries
4 oz. feta cheese

For the Dressing:
1/2 cup olive oil
1/4 cup apple cider vinegar
1/4 cup unsweetened apple juice
2 – 3 tablespoons honey
1 tablespoon lemon juice
Pinch of salt and pepper

Nutrition Facts
Serving Size 1 cup (147g)
Servings Per Container 10

Amount Per Serving	
Calories 270	Calories from Fat 190
	% Daily Value*
Total Fat 21g	**32%**
Saturated Fat 3.5g	**18%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 160mg	**7%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 3g	**12%**
Sugars 14g	
Protein 3g	

Vitamin A 45% • Vitamin C 30%
Calcium 10% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions:

1. For the dressing: measure oil, vinegar, apple juice, honey, lemon juice, salt, and pepper into a mason jar. Tightly screw on lid and shake vigorously until everything is thoroughly combined. Alternatively, you may whisk the ingredients together in a medium bowl.
2. For the salad: Place apple slices in a large bowl and squeeze the fresh lemon juice over them. Close bag and shake to coat. In a large salad bowl, layer salad greens, apple slices, pecans, dried cranberries, and feta cheese. Just before serving, dress salad with desired amount of dressing and toss until coated. Enjoy!

For more information, please contact:
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Source: https://www.fivehearthome.com/holiday-honeycrisp-salad/