

Autumn Salad

This vibrant salad incorporates fall fruit with savory and sweet flavors perfect for the holiday season! A large serving platter is recommended to create a beautiful presentation. The ingredient amounts may be adjusted to your liking.

Ingredients

6 large handfuls Baby Mixed Greens (about 8oz)
¼ cup very thinly sliced Red Onion, or to taste
1 large Green Apple, cored and thinly sliced
2 firm ripe Fuyu Persimmons, peeled, sliced in rounds or halved and sliced
1 cup Pomegranate Seeds, or to taste (about 1 large pomegranate)
6-8 very thin slices of Prosciutto torn into pieces (about 4-5 ounces)
Parmigiano-Reggiano Cheese Shavings to taste (shave with vegetable peeler)
1 cup Raw Unsalted Walnut Halves
2 tablespoons Granulated Sugar
1 tablespoon Water

White Balsamic Dijon Dressing

1 tablespoon Dijon Mustard
2 tablespoons White Balsamic Vinegar
¾ cup Extra Virgin Olive Oil
Freshly Ground Sea Salt and Pepper to taste

Preparation

Prepare Candied Walnuts: Heat 2 tablespoons sugar and 1 tablespoon water in a medium non-stick skillet on medium-high heat and stir until mixture starts to simmer, about 30 seconds or less. Add walnut halves and stir until walnuts are coated with sugar mixture and continue to stir until walnuts are caramelized and golden brown, about 2-3 minutes (lower heat if walnuts begin to smoke). Immediately transfer walnuts to a dish in a single layer and set aside. Note: Use desired amount of candied walnuts for salad. Remaining walnuts may be stored in a Ziploc bag or sealed container at room temperature for up to two days.

Assemble Salad: Toss mixed greens and onions in a large platter. Top with green apples, persimmons, pomegranate seeds, candied walnuts, prosciutto and parmigiano-reggiano cheese shavings as desired.

Prepare Dressing: Mix dijon mustard and white balsamic vinegar in a small mixing bowl. Whisk in olive oil and add salt and pepper to taste.

Serves 6-8