

## **Cranberry, Feta, and Walnut Salad**

Prep Time: 5 mins.

Total time: 5 mins.

Servings: 4

**Note – Double for Progressive Dinner**

### **Ingredients:**

2 Cups mixed salad greens

1 Cup dried sweetened cranberries

4 ounces crumbled feta cheese

½ Cup walnut pieces, toasted

2 Tablespoons balsamic vinegar

1 Tablespoon honey

1 Teaspoon Dijon mustard

¼ Teaspoon ground black pepper

¼ Cup extra virgin olive oil

### **Directions:**

1. Toss greens, cranberries, cheese, and walnuts in a large bowl.
2. Mix vinegar, honey, mustard, and pepper until well blended.
3. Gradually add oil, whisking constantly until well blended.
4. Pour over salad; toss to coat.
5. Serve immediately.

### **Notes:**

- Can substitute almonds for walnuts.
- A mixture of leaf lettuce, endive, and radicchio is suggested for the salad greens.
- Can make ahead through step 3. At serving time, whisk dressing again, if it has separated. Then continue with step 4.