JANE SMITH LIFESTYLE

Autumn Chopped Salad

Prep: 20 min | Cook: No cooking required | Serves: 6



When the weather turns cooler, I want a salad that's still light but a little heartier. This one's crisp romaine with apple, dried cranberries, candied pecans, and goat cheese in a honey-mustard vinaigrette.

Ingredients

- 6 cups chopped romaine
- 1 apple, diced
- 1/2 cup dried cranberries
- 1/2 cup candied pecans
- 1/2 cup crumbled goat cheese
- 1/4 cup red onion, diced
- 3 tbsp olive oil
- 2 tbsp apple cider vinegar
- 1 tbsp honey
- 1 tsp Dijon mustard

Directions

1. Whisk together olive oil, apple cider vinegar, honey, and Dijon for the dressing.
2. In a large bowl, combine romaine, apple, cranberries, pecans, goat cheese, and red onion.
3. Drizzle with dressing and toss to combine.
4. Serve immediately for best texture and crunch.
5. Store dressing separately if making ahead.

Jane's Note

Dress the salad just before serving, or serve the dressing on the side, so the romaine stays crisp rather than wilting.

This is a lovely one to serve as a starter for a fall dinner party, or as a light lunch on its own on a cooler afternoon.

Storage: Refrigerate undressed components for up to 2 days; store dressing separately.

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