



CRANBERRY FETA WALNUT SALAD



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR

INGREDIENTS

3 tablespoons *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar*

¼ teaspoon ground black pepper

½ teaspoon Dijon mustard

Dash salt (or to taste)

¼ cup fresh pressed extra virgin olive oil

1 10-ounce/ 250 g) package of mixed salad greens

1 cup dried cranberries

⅓ cup feta cheese (crumbled)

½ cup walnuts (toasted and coarsely chopped)

METHOD

Mix the vinegar, pepper, mustard, salt and olive oil in a small bowl with a whisk.

In a large salad bowl, toss the greens, cranberries, feta cheese and walnuts together.

Drizzle the dressing over the salad and serve.

