

# Spicy, Peppered Arugula Salad



*With tart apples, nutty manchego cheese, and a cider vinaigrette, this autumn arugula salad hits all the right taste buttons*

## Ingredients:

### FOR THE SALAD

- 5 oz. arugula or baby arugula
- 1 crisp apple, such as Fuji or Honeycrisp
- 3-1/2 oz. Manchego, thinly sliced
- 1/2 c. sliced almonds, lightly toasted if desired

### FOR THE VINAIGRETTE

- 2 tbsp. cider vinegar
- 6 tbsp. vegetable oil
- 2 tsp. maple syrup
- 1 tsp. Dijon mustard
- 1 tbsp. finely chopped shallots, from 1 shallot
- Heaping 1/4 tsp. salt
- 1/4 tsp. freshly ground black pepper

## Instructions:

- Make the vinaigrette by whisking all of the ingredients together in a small bowl or salad shaker. Set aside.
- Wash, clean and dry arugula as needed.
- Place the arugula in a large serving bowl.
- Whisk the vinaigrette again until well combined, then add to the salad, little by little, until the greens are well dressed.
- Cut the apple into thin slices and toss into the salad.
- Thinly slice the Manchego cheese and toss into the salad.
- Add almonds.
- Taste and adjust seasoning as needed.
- Serve immediately.

**Prep Time:** 10 mins

**Cook Time:** n/a

**Servings:** 4-6 portions