

## ROASTED APPLE SALAD WITH SPICY MAPLE CIDER VINAIGRETTE

4 medium Fuji, Gala or other firm apples, quartered  
2 tbsp. olive oil

### Dressing:

2 tbsp. cider vinegar  
2 tbsp. olive oil  
1 tbsp. maple syrup  
1 tsp. Sriracha chili sauce  
Salt and pepper to taste

### Salad:

1 package (5 oz.) spring mix salad greens  
4 pitted dates, quartered  
1 log (4 oz.) fresh goat cheese, crumbled  
½ cup chopped pecans, toasted

1. Preheat oven to 375F. Place apples in a foil lined baking pan; drizzle with oil and toss to coat. Roast until tender, 20-30 minutes, stirring occasionally. Cool completely.
  2. In a small bowl, whisk dressing ingredients until blended. In a large bowl, combine salad greens and dates. Drizzle dressing over salad and toss to coat.
  3. Divide mixture among 8 plates. Top with goat cheese and roasted apples; sprinkle with pecans. Serve immediately.
- Serves 8

### RECIPE COURTESY OF:

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