Chef John’s hearty salad is a delicious combination of crisp greens, sweet apples and salty cheese. Top this salad off with his tangy Apple Vinaigrette or any salad dressing you have at home.

*Chef John Findley, Executive Chef, University Club of MSU*

**Featured Food:** Apples

**Yield:** Serves 4

**Ingredients**

- 2 c romaine lettuce
- 2 c leafy greens
- 1 red apple diced (Fuji, honey crisp, gala)
- 4 oz walnuts candied (tossed in honey and cinnamon and bake for 10-15 minutes)
- 4 oz white cheddar cheese shredded
- 4 oz apple vinaigrette

**Preparation**

Mix the lettuces together in a medium size bowl. Divide the lettuce onto 4 plates evenly. Sprinkle the diced apple, white cheddar cheese, and the walnuts on top of the greens. Drizzle the vinaigrette (recipe can be found [here](#)) on top and serve.