Apple Orange Walnut Salad

Source: Recipe by Caroline Trapp, NP, CDE, with special thanks to Chef Matt Prentice

You can still enjoy a delicious salad, even without an oil-based dressing!

About the Recipe

70 Calories · 1.7 g Protein · 2.3 g Fiber
Dinner

Variations:

- If desired, toast walnuts by placing in an ovenproof dish and baking at 350 F for 5-10 minutes, until lightly browned and fragrant. Cool before chopping.
- Shredded carrots, celery, and/or thinly sliced red cabbage are delicious additions.
- Arugula may be used in place of some or all of the mixed salad greens.
- For an even simpler dressing, just use seasoned rice vinegar.
- Freshly ground black pepper may also be added.

Ingredients

Makes 6 Servings

- mixed salad greens, torn into bite-size pieces (or a bag of salad greens) (6 cups)
- raw walnuts, chopped (1/4 cup)
- small red onion, finely chopped (1/2)
- tart green apple, chopped, or 1/4 cup dried cherries (1 large)
- seasoned rice vinegar (3 tbsp.)
- orange juice (2 tbsp.)

Directions
1. Combine salad greens, walnuts, onion, and apple or cherries in a large bowl. 
2. In a small bowl or cup, mix vinegar and juice. Dress the salad just before serving.

**Nutrition Facts**

*Per serving*

**Calories:** 70  
**Protein:** 1.7 g  
**Carbohydrate:** 10.8 g  
**Sugar:** 7.5 g  
**Total Fat:** 2.9 g  
   **Calories from Fat:** 37.4%  
**Fiber:** 2.3 g  
**Sodium:** 135 mg