

# Waldorf Salad

This salad is light, flavorful and perfect to impress your friends or family.

Prep:  
**10 minutes**

Cook:  
**0 minutes**

Ready In:  
**10 minutes**

Servings:  
**2**



## Salad

4 cups spring greens  
1 small apple, thinly chopped  
1/4 red onion, thinly sliced  
1/4 cup walnut halves  
3 stalks celery, diced  
2 tbsp cashew cheese\*

## Dressing

4 tbsp balsamic vinegar  
2 tbsp maple syrup  
1 tsp brown mustard

## Instructions

- 1 In a small mixing bowl add your dressing ingredients and whisk together until smooth. Set aside.
- 2 In a large salad bowl add in your greens. I like to chop them up a bit with kitchen shears as this makes the salad easier to eat. Pour your dressing over the greens and toss well.
- 3 On top add in your celery, onion, walnuts, apple and cashew cheese. You can also add in some cracked black pepper which tastes amazing.
- 4 \* For the cashew cheese I use a brand from a local restaurant but the myokos cream cheese, violife feta, or any plain cashew cheese works really well. You can also skip the cashew cheese if you want. Here is one from my friend minimalist baker that is easy to make as well <https://bit.ly/3bxui9k>