CHOPPED FALL SALAD WITH APPLES, CRANBERRIES & APLE CIDER DRESSING

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

Dressing:

2/3 cup extra virgin olive oil

½ cup apple cider vinegar

2 tablespoons maple syrup (or honey can be substituted)

1 tablespoon Dijon mustard

¼ teaspoon kosher salt

¼ teaspoon ground black pepper

Salad:

8 cups crisp romaine or green leaf lettuce, chopped

2 medium tart red apples, cored and diced (do not peel)

1 cup dried cranberries

1 cup chopped pecans, toasted

8 slices bacon, cooked and crumbled

4 ounces feta cheese

**Directions:**

* Add all of the dressing ingredients to a jar with a lid, seal and shake - the dressing could be made ahead and stored in the refrigerator for up to 3 days
* Add all of the salad ingredients to a large bow
* Lightly drizzle the dressing over the top and toss – add less than you think you need
* Serve with extra dressing on the side