



Apple Asiago Salad

Pairs well with Frutézia® Orchard Blend

Serves 6 to 8

3T apple cider vinegar

3T coarse mustard

3T maple syrup

1/4 C extra-virgin olive oil

1/2 t salt

4 endives, sliced into 1-inch ribbons

1 small head radicchio, roughly chopped

2 bunches watercress, cleaned and dried

2 granny smith apples, shaved into strips with a vegetable peeler

1/3 C pine nuts, toasted

4 ounces aged Asiago cheese, shaved into curls with a vegetable peeler

Whisk vinegar, mustard, maple syrup, olive oil, and salt together in a large bowl. Add endives, radicchio, watercress, apples, and pine nuts and toss. Divide salad among plates, and garnish with Asiago curls. Serve.