

## Mixed Green Salad with Maple Vinaigrette Dressing and Candied Nuts

*There are soooo many variations to this recipe, your only limited by the season and your imagination!*

### **Ingredients:**

4-6 cups of your favorite mixed greens  
1/3-1/2 cup Chepachet Farms Maple Vinaigrette Dressing  
2 ounces of Gorgonzola or Feta cheese  
1 cup of grape tomatoes, cut in 1/2  
1/4 cup thinly sliced red onion  
1/3 cup of cucumber, peeled and thinly sliced  
1/2 pint of blueberries, or strawberries, quartered, or 1 ripe pear, cored and sliced  
1 cup shelled pecans or walnuts  
1 Tablespoon salted butter  
1 Tablespoon brown or maple sugar  
1 Tablespoon maple syrup (for a little heat and a slightly smoky sweet, use our Chipotle infused maple syrup.)

### Instructions:

1. Preheat oven to 350 degrees
2. Place a small pan on medium heat and add the butter, sugar and maple syrup.
3. Stir until it comes to boil and then toss in the nuts.
4. Keep cooking for another 3 minutes or so and then pour the nuts on a baking sheet covered with parchment paper or silpat
5. Separate the nuts into a single layer and place in the oven 6-8 minutes. After 4 minutes stir the nuts and make sure there in a single layer and bake for another 2-3 minutes.
6. Take out of the oven and let cool.
7. *You just may want to double the recipe, so you can pick on them while your assembling the rest of the salad!*

Place the greens in a large bowl, Drizzle the dressing over the salad, and toss to coat. Add red onion.