Fuji Apple, Kenny’s Blue and Walnut Salad with Apple Cider Vinaigrette

1ea Fuji Apple

3oz Kenny’s Blue

3oz Walnuts

1head Lolla Rossa lettuce

1T Dijon mustard

2oz Apple cider vinegar

6oz Vegetable oil

salt and pepper (to taste)

1. In a medium bowl add vinegar and Dijon. Wisk until incorporated. Slowly drizzle oil in while whisking.
2. Cut apple in 4 pieces while avoiding the core. Slice ¼ inch wafers. Add directly to the vinaigrette.
3. Clean lettuce and tear into fork sized pieces. Plate them in the center of a bowl. Spoon the apples and vinaigrette over the greens. Crumble the cheese over top and add walnuts.