

Fall Greens with Apple Cider Vinaigrette

vegan, gluten-free; serves 6

4 ounces mixed greens
(*baby kale, baby arugula, spinach, mesclun blend, etc.*)

2 endives or 1 small head of radicchio,
cored and torn into bite size pieces

1 large Gala apple, cored and sliced

$\frac{3}{4}$ cup walnuts

$\frac{1}{4}$ cup raw pumpkin seeds

1 Tablespoon sesame seeds

4 Tablespoons **Napa Valley
Naturals** olive oil

2 Tablespoons maple syrup

1 Tablespoon **Bragg** apple
cider vinegar

1 Tablespoon Dijon
mustard

1. Whisk together olive oil, maple syrup, vinegar, and mustard together until emulsified.
2. Place walnuts and pumpkin seeds on a baking sheet and toast for 5 minutes at 350° F. Allow to cool.
3. Layer greens, endive, and apple slices on a serving plate.
4. Drizzle with dressing and sprinkle with nuts and seeds.

