

Arugula, Apples, and Manchego in Cider Vinaigrette

From your box: arugula, red onion

For the Salad:

Handful of Arugula for each serving needed
1 crisp apple
3 1/2 ounces Manchego, thinly sliced
1/2 cup sliced almonds, lightly toasted if desired

For the Vinaigrette:

2 tablespoons cider vinegar
6 tablespoons vegetable or canola oil
2 teaspoons (real) maple syrup
1 teaspoon Dijon mustard
1 tablespoon finely chopped red onion
Heaping 1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Make the vinaigrette by whisking all the ingredients together in a small bowl. Set aside. Place arugula in serving bowl. Whisk the vinaigrette again until well combined, then add to the salad, little by little, until greens are well dressed. You may have a little left over. Right before serving, cut apple into thin slices and toss into salad along with Manchego and almonds. Taste and adjust seasoning, then serve immediately.

Adapted from www.serious-eats.com