



Classic Waldorf Salad

Serves 6

Salad:

- ¾ cup broken walnut pieces
- 4 10-inch celery stalks, cut into 3/8-inch dice (2 cups)
- 2 red-skinned apples, cored and cut into 1/2-inch dice (3 cups)
- 1 cup halved red grapes
- 12 Boston lettuce leaves

Dressing:

- ½ cup light or vegan mayonnaise
- 1 tbl. lemon juice
- ½ tsp. honey
- 1 tbl. chopped parsley

To make Salad: Preheat oven to 350°F. Spread walnuts on baking sheet, and toast 8 to 10 minutes, or until light brown and fragrant. Cool.

Combine celery, apples, grapes, and toasted walnuts in large bowl.

To make Dressing: Stir together mayonnaise, lemon juice, honey, and parsley in bowl. Toss with Salad. Season with salt and pepper, if desired.

To serve, arrange 2 lettuce leaves on each plate. Top each with 1 cup Salad.

Credit - Vegetarian Times