

Apple Salad with Fig Preserve & Manchego Cheese Crostini

This fall salad is delicious, beautiful & easy!

Serves 8

1 tablespoon mustard
3 tablespoons olive oil
1 tablespoon fig balsamic vinegar
6 apples, peeled & finely sliced
**different varieties, if possible*
2 tablespoons pistachios, chopped
½ bunch chives, finely chopped
2 tablespoons basil leaves
8 slices of bread

Olive oil (we like pistachio oil)
Fig preserve
Manchego cheese, thinly sliced

Apple Salad:

Combine the mustard, olive oil & vinegar. Whisk to form a thick emulsion.

In a medium sized salad bowl, combine apple slices, pistachios, chives & basil. When you are ready to serve, drizzle apples with dressing and toss.

Crostini:

Toast the bread & drizzle with olive oil. Spread some of the fig preserve on the toast and top with sliced Manchego cheese. Serve alongside the apple salad.

We enjoyed this salad with both white and red wines.

