



## **Salad Greens w/ Apples, Walnuts & Cranberries**

4 cups lettuce – preferably Bib – washed and dried  
½ cup toasted walnuts  
2 apples – washed, cored and chopped  
2 celery stalks – finely chopped  
1 cup mint leaves – washed  
½ cup dried cranberries  
Buttermilk dressing

Place ½ a cup of walnuts in a 350 degree oven. Toast for about 10 minutes making sure to constantly shake the pan. Be careful not to burn them! Cool them down completely.

Place all of your ingredients in a large bowl. Add buttermilk dressing. Toss and serve.

### **FOR THE DRESSING:**

2 TBS minced red onion  
1 TBS lemon juice  
¼ cup buttermilk  
¼ cup sour cream  
½ cup mayonnaise  
Salt & Pepper

Place onion and lemon juice in a bowl. Allow sitting for about 5 minutes.

Whisk in buttermilk, sour cream and mayo. Season with salt and pepper. Refrigerate for up to 7 days.  
Enjoy!