



Mixed Greens with Fruit & Honey-Glazed Walnuts

Bright, fresh with a peppery twist best describes this salad. Even in the dead of winter this salad can bring the taste of summer rushing back. This recipe really showcases the sweet, crunchy goodness of walnuts.

Ingredients

Dressing:

- 1/4 cup reduced-fat sour cream
- 3 tablespoons fruit flavored vinegar, raspberry or pomegranate
- 4 teaspoons granulated sugar

- 1 teaspoon poppy seeds
- salt and ground black pepper, to taste

Salad:

- 2 teaspoons extra-virgin olive oil
- 2 teaspoons honey
- 1/2 cup Walnut Halves and Pieces
- 1 package (5.5 ounces) mixed greens, about 10 cups
- 1/2 cup strawberries, sliced
- 1/2 cup blueberries
- 1/2 cup canned mandarin oranges, drained
- 1/2 cup gorgonzola cheese

Directions

For dressing, combine sour cream, vinegar, sugar, poppy seeds, salt and pepper to taste in small bowl; whisk until blended. Set aside.

For salad, preheat oven to 350°F.

Line small baking pan with parchment paper. Combine oil and honey in small bowl. Add walnuts; toss to coat. Transfer to prepared baking pan; bake 12-14 minutes stirring halfway through baking time. Remove from oven; cool completely.

Place greens in large bowl. Drizzle dressing over greens; toss to coat. Divide salad among 4 plates. Scatter fruit, cheese and glazed walnuts over each salad; serve immediately.