



Fresh Apple, Raisin, and Pine Nut Salad

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I love salads! This salad is refreshing and quite delicious. It combines the sweetness of apples and raisins with the tartness of lime and chile dressing. The pine nuts add a nice crunch. Everyone we serve this to loves it. I think you will enjoy it too.

Ingredients

Salad:

- **6 cups salad greens**
- **2/3-cup golden or dark raisins**
- **2 medium sized Fuji apples, skin on, finely sliced**
- **3/4 cup pine nuts, toasted and chopped**

Dressing:

- **6 Tablespoons agave syrup**
- **3 teaspoons red chile powder (mild)**
- **1/3 cup freshly squeezed lime juice (approximately 4 to 5 limes), or bottled**
- **2 Tablespoons Dijon mustard**
- **1/2 teaspoon kosher salt (or to taste)**
- **Pinch of freshly ground black pepper**

Directions

1. In a medium sized salad bowl, toss salad greens, raisins, and apples together.
2. In a separate mixing bowl, combine the agave syrup, chile powder, fresh lime juice, Dijon mustard, salt and pepper. Mix well with a whisk, until all of the ingredients are completely blended together.
3. Pour the dressing over the greens and toss well. Top the salad with chopped nuts.

Serve immediately.

6 servings.