

Winter salad with apple, cranberries and almond feta

Source: Better Vegan Category: Vegan Salads & Dressings

Prep Time: 15 min Cook Time: 0 Total Time: 15 min

Serves 1-2

Contains nightshades

Ingredients:

2 cups mixed greens, washed and dried in a salad spinner
1/3 cup cherry or grape tomatoes, halved
2 Tbsp. shredded carrots, matchstick size
1 Tbsp. finely sliced red onion
2 Tbsp. shredded green apple, matchstick size
1 Tbsp. dried cranberries, preferable unsweetened
1 Tbsp. slices almonds, lightly toasted
2 Tbsp. crumbled [Vegan Baked Almond Feta](https://www.betterveganrecipes.com/vegan-baked-almond-feta)
1 Tbsp. fresh parsley, finely chopped
2 tsp. extra-virgin olive oil
1 tsp. balsamic vinegar
Pink Himalayan salt, to taste
Black pepper, to taste
1-3 drops liquid stevia or to taste (optional - see notes)

Instructions:

1. Prepare the ingredients.
2. Place mixed greens on a large plate. Top with tomatoes, carrots, onion, apple, cranberries, almonds and almond feta.
Season the salad with salt and pepper.
4. Mix oil and vinegar in a small bowl. Drizzle over the salad, then sprinkle with parsley and serve.

Notes:

If using unsweetened cranberries, add a few drops of stevia to taste to your dressing.

Equipment needed:

Mandoline slicer
Salad spinner



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Recipe Link:

<https://www.betterveganrecipes.com/winter-salad-with-apple-cranberries>

Serving suggestion:

Best served on its own.