



apple pecan feta salad

with zesty dill ginger dressing

A burst of sunshine on your palate that will color your days with the most fabulous flavors!!!



Ingredients

For the body

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|----------------------------------|---|
| 1 medium sweet corn cob | ¾ cup of dark grapes, sliced |
| 1 red apple, cubed | ¼ cup of pecans, roughly chopped |
| 8 basil leaves, chopped | 1 heaped handful of roughly chopped lettuce |
| ½ cup of cherry tomatoes, slices | 125g of feta, roughly shredded |

For the dressing

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|-----------------------------------|--|
| 6 tablespoons of olive oil | ½ a teaspoon of orange zest |
| 3 tablespoons of balsamic vinegar | ¼ teaspoon of very finely chopped dill |
| 3 tablespoons of honey | Salt and pepper to taste |
| ½ a teaspoon of ginger | |

Method

Start with the dressing: Pour in the oil and the vinegar into a container, add the other ingredients in along with some salt and pepper then give it a good mix. Once combined, set aside.

Over an open stove top flame, roast the sweet corn. Once charred, chop off the seeds.

For the body, dump in the lettuce, the apples, the tomatoes, basil, charred corn and nuts. Shred the feta with your fingers and add that in too. Give it a rough toss. Pour in the dressing and give it another toss. With that, you are done.



SERVE WITH: on it's own

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/apple-pecan-feta-salad-with-zesty-dill-ginger-dressing/>

YouTube Video: https://youtu.be/OGjVJt_36KM

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