

Red RomaBlend® Salad with Frizzled Leeks, Toasted Hazelnuts, Fuji Apples and Chevre

Servings

6

Calories

330

Prep Time

20 minutes

Total Time

30 minutes

Skill Level

Medium

Ingredients

- 3 cups Mann's Red RomaBlend®
- Frizzled Leeks (recipe below)
- ¼ cup whole hazelnuts, toasted
- 2 Fuji apples, thinly sliced
- ½ cup crumbled chevre
- Champagne Vinaigrette (recipe below)



For the leeks:

- 2 medium leeks, white and light green parts only
- 1 teaspoon extra virgin olive oil
- ¼ cup flour
- 1 teaspoon smoked paprika
- 1 teaspoon garlic salt

For the champagne vinaigrette

- ¼ cup Champagne vinegar
- 1 garlic clove, crushed
- 2 teaspoons Dijon mustard
- 1 teaspoon sugar
- ⅓ cup extra virgin olive oil
- Salt and pepper, to taste



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The Method

For the leeks

Preheat the oven to 425°F. Cut the leeks in half lengthwise, then rinse and dry them well. Slice them lengthwise again into long, thin strips. In a mixing bowl, drizzle with a bit of olive oil and toss with the flour, paprika and garlic salt. Spread in an even layer on a baking sheet and bake, stirring once or twice, until the leeks are crispy and golden brown, 10 to 12 minutes. Remove from the oven and let stand until salad is assembled.

For the champagne vinaigrette

Whisk together the vinegar, garlic, mustard, and sugar in a small mixing bowl. Add the oil in a thin stream, whisking constantly, until emulsified. Season to taste with salt and pepper and set aside.

To assemble the salad, place Red RomaBlend, hazelnuts, and apples in a large salad bowl. Drizzle with the vinaigrette and toss to combine, adjusting dressing and seasoning as needed. Divide salad among six plates, and top with frizzled leeks and crumbled cheese.

Nutrition Facts

Serving Size: 192g | Servings: 6

Amount Per Serving

Calories 330 | Total Fat 24g (sat 5g trans 0g) | Cholesterol 15mg | Sodium 530mg | Total Carbohydrate 23g | Dietary Fiber 3g | Sugars 11g (Includes 1g Added Sugars) | Protein 5g | Vitamin D 0% | Calcium 6% | Iron 10% | Potassium 6%