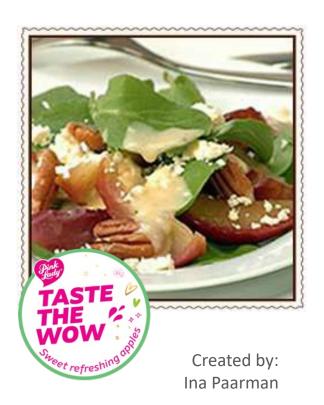


Baked Pink Lady® Apple Salad with Pecans and Feta

Serves 4 - 5



Ingredients:

- → 4 Pink Lady® apples, unpeeled but cored

- 1 T (15 ml) fresh lemon juice
- 🜣 1 punnet Woolworths rocket or herb salad
- 2 wheels feta, crumbled
- Woolworths Honey Mustard Salad Dressing or Woolworths Blue Cheese Salad Dressing

Method:

- 1. Preheat the oven to 180°C.
- 2. Adjust the oven shelf to middle position. Line a baking tray with baking paper.
- 3. Core the Pink Lady® apples and cut each one, unpeeled, into 8-12 wedges.
- 4. In a medium/large mixing bowl dissolve the sugar in the water by microwaving for 2 minutes on high, stirring now and again. Add the lemon juice. Toss the Pink Lady® apples in the sugar syrup and spread them out in a single layer on the prepared baking sheet. Pour over the remaining syrup.
- 5. Bake for 20-25 minutes until softened and beginning to brown. Leave to cool.

TO SERVE:

- 1. Heap the salad leaves onto 4-5 serving plates.
- 2. Top with baked Pink Lady® apples, nuts and feta. Drizzle with a generous amount of either Honey Mustard Salad Dressing or Blue Cheese Salad Dressing

CHEF'S TIP:

Toast the nuts briefly in a non-stick frying pan to crisp.

Pink Lady® Apples can be roasted the day before and refrigerated in an airtight container, bring to room temperature before serving.





