

Warm Apple & Savoy Salad

Preparation time: 30 minutes / Serves 4



INGREDIENTS

- 1 pound FOXY-brand salad savoy
- 4 slices bacon, cut in 1/2-inch pieces
- 1/2 cup pecan or walnut halves
- salad oil
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 tablespoon fresh ginger, minced
- 2 teaspoons dry basil
- 1 large apple, cored and thinly sliced
- 1/4 cup wine vinegar
- 1 Tablespoon sugar
- 4–8 ounces goat cheese, crumbled
- pepper to taste

PREPARATION

- For FOXY-brand salad savoy, remove and discard stems; wash leaves, drain and tear into bite-size pieces.
- Cook bacon in large frying pan over medium-high heat until it begins to brown, 2–3 minutes. Add nuts and cook 2–4 minutes until bacon is crisp and nuts are lightly browned. Remove bacon and nuts with slotted spoon and lay on paper towels to drain.
- Add oil to pan to make 1/4 cup. Cook onion, garlic, ginger and basil on medium heat, about 4 minutes, until onion is soft. Stir in apple, vinegar, sugar and salad savoy; cook 1–2 minutes until greens begin to wilt.
- Remove from heat, transfer to serving bowl and top with bacon, nuts and goat cheese. Add pepper to taste. Serve warm.