

Plating Guide - Modern New York Waldorf Salad

currants, roasted apples, chili-spiced walnuts, medjool dates, black radish, fennel, petit greens, new york blue cheese & dijon honey vinaigrette

Ingredients (keep cold):

- Currants
- Roasted apples
- Chili-spiced walnuts
- Medjool dates
- Ny blue cheese
- Dijon honey vinaigrette
- Black radish & fennel
- Petit greens



Plating Steps

1. Toss greens, half of the apples, and black radish & fennel mix with dressing.
2. Place in center of a salad plate.
3. Garnish plate with dates and blue cheese as shown in photo.
4. Sprinkle currants, walnuts, and remaining apples on salad as shown in the photo.

