

W A I P A P A B A Y

APPLE AND GOAT CHEESE SALAD

pair with Waipapa Bay Sauvignon Blanc

One of the classic Sauvignon Blanc pairings is with goat's cheese – a perfect combination as the acidity of the wine balances the fattiness of the cheese. This apple and goat cheese salad works especially well as the tartness of the apples also integrates with the vibrant acidity of the wine.

SERVES: 8

INGREDIENTS:

6 cups torn mixed salad greens
2 medium apples, chopped
½ cup raisins
½ cup green grapes, halved
2 tablespoons olive oil
4-4½ teaspoons balsamic vinegar
1 tablespoon honey
1-1½ teaspoons lemon juice
1 garlic clove, minced
3 tablespoons chopped walnuts, toasted
2 tablespoons crumbled goat cheese



INSTRUCTIONS:

In a large bowl, combine the greens, apples, raisins and grapes. In a small bowl, whisk the oil, vinegar, honey, lemon juice and garlic. Pour over salad and toss to coat. Sprinkle with walnuts and goat cheese.

Recipe and photo: Taste of Home