

INGREDIENTS

Walnut Sage Dressing

- 4 tbsp honey
- 4 tbsp Macadamia oil (or a neutral oil)
- 3 tbsp apple cider vinegar
- 2 tbsp water
- ¼ cup walnuts (finely chopped)
- 2 tbsp minced fresh sage leaves
- ¼ tsp salt

For the Salad

- ½ cup (about 12) whole walnuts
- 1 tbsp granulated sugar
- 1 tbsp honey
- 1 x fennel bulb (sliced)
- 2 good handfuls salad greens
- ½ Asian (nashi) pear (sliced into matchsticks)
- 3 fresh sage leaves (finely sliced)

INSTRUCTIONS

The Walnut Sage dressing

1. Whisk all ingredients together and set aside.
(This is enough for at least 2 salads and keeps in the fridge for about a week)

For the Salad

1. Coat the whole walnuts in the sugar and honey and then place on a parchment lined baking sheet and bake at 180 degrees for 10 to 12 minutes. Remove and let cool completely
2. Arrange the fennel and salad greens in a serving dish. Place the walnuts, the Nashi pear slices and the sliced sage over the greens
3. Dress the salad with a few spoonfuls of the dressing and serve



Nashi, Sage & Walnut Salad



4 servings



30 minutes

This salad is the perfect Southern Hemisphere Christmas side-dish. It will make a wonderful accompaniment to almost any protein, and is also a great thing to take along if you are asked to bring a plate.

Light, refreshing and with pops of sweet walnuts, this is sure to become one of your favourite salad recipes.