

Little Nutty Salad with Roasted Walnut Vinaigrette

Disney's Wilderness Lodge
Whispering Canyon



Ingredients for Walnut Vinaigrette Dressing

- 🇺🇸 1/3 cup roasted walnuts
- 🇺🇸 1/3 cup honey
- 🇺🇸 1/2 onions
- 🇺🇸 1/4 cup white vinegar
- 🇺🇸 1/4 cup olive oil
- 🇺🇸 Salt and pepper to taste

Directions

1. Spread the walnuts on a baking sheet and place in the oven at 350°F until golden brown.
2. Place the roasted walnuts in a food processor with the honey, vinegar and onions. Mix until smooth.
3. Add the olive oil in increments, mixing well between additions.
4. Season with salt and pepper to taste. Set aside.

Ingredients for Candied Walnuts

- 🇺🇸 1/3 cup walnuts
- 🇺🇸 2 Tbsp maple syrup

Directions

1. Mix the walnuts and maple syrup.
2. Spread the walnut mixture on a baking sheet and place in the oven at 350°F until golden brown.
3. Cool and reserve for garnish on the Little Nutty Salad.

Ingredients for Little Nutty Salad

- 🇺🇸 1-2 handfuls lettuce mix
- 🇺🇸 2 Tbsp. Tillamook cheddar cheese, shredded
- 🇺🇸 1/3 cup Roasted Walnut Vinaigrette Dressing
- 🇺🇸 2 Tbsp. Candied Walnuts
- 🇺🇸 6-8 oz. grilled chicken breast

Directions

4. Prepare the Roasted Walnut Vinaigrette Dressing and Candied Walnuts as directed.
5. Toss the lettuce mix with the Roasted Walnut Vinaigrette Dressing and place in a serving bowl.
6. Top with shredded Tillamook Cheddar Cheese and Candied Walnuts.
7. Slice the grilled Chicken Breast into strips and place on top of salad.
8. Serve with slices of toasted focaccia bread.

