

Natural Pastures Waldorf Salad with Cheese

Serves 6.



NATURAL PASTURES
cheese company

- 3 celery sticks, cut lengthwise and diced
- 1 small onion thinly sliced
- 1 carrot, coarsely grated
- 14 oz. (396g) white cabbage
- 1 tart apple
- 1/2 tsp. caraway, or cumin seeds (optional)
- 1/2 cup chopped walnuts
- 7 oz. (200g) Natural Pastures Cracked Pepper, Amsterdammer or Boerenkaas, cut into small cubes

Dressing

- 3 Tbsp. olive oil
- 2 Tbsp. sunflower, canola or grapeseed oil
- 3 Tbsp. cider vinegar (or, white vinegar)
- 1 tsp. sugar
- 1/4 tsp. dry mustard powder
- 1/4 tsp. dry tarragon (or substitute with 1/2 tsp. fresh herb)
- Salt and pepper to taste

Put the celery, onion and carrot into a serving bowl. Cut cabbage into quarters, discard the core and then shred cabbage finely. Add cabbage to the bowl. Grate the apple and add to the bowl along with the caraway seeds and walnuts. Toss to mix well.

Dressing: Whisk the dressing ingredients together in a separate bowl. Season well with salt and pepper.

Stir the dressing into the salad mixture. Mix in the cubes of Natural Pastures Cheese. Serve at once. Enjoy!

Buy or request Natural Pastures cheeses
from fine grocery & specialty food stores.

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Savour Pure Winners!