

## Baked Pink Lady® Apple Salad with Pecans and Feta



*This delicious salad is excellent as a starter or to compliment a chicken or pork main course.*

*4 Pink Lady® apples, unpeeled but cored  
¼ cup (60 ml) sugar  
¼ cup (60 ml) water  
1 T (15 ml) fresh lemon juice  
1 punnet Woolworths rocket or herb salad  
½ cup (125 ml) pecan nut halves  
2 wheels feta, crumbled  
Woolworths Honey Mustard Salad Dressing or Woolworths Blue Cheese Salad Dressing*

*Preheat the oven to 180°C.*

*Adjust the oven shelf to middle position. Line a baking tray with baking paper.*

*Core the Pink Lady® apples and cut each one, unpeeled, into 8-12 wedges.*

*In a medium/large mixing bowl dissolve the sugar in the water by microwaving for 2 minutes on high, stirring now and again. Add the lemon juice. Toss the Pink Lady® apples in the sugar syrup and spread them out in a single layer on the prepared baking sheet. Pour over the remaining syrup. Bake for 20-25 minutes until softened and beginning to brown. Leave to cool.*

### **TO SERVE:**

*Heap the salad leaves onto 4-5 serving plates. Top with baked Pink Lady® apples, nuts and feta. Drizzle with a generous amount of either Honey Mustard Salad Dressing or Blue Cheese Salad Dressing*

### **CHEF'S TIP:**

*Toast the nuts briefly in a non-stick frying pan to crisp.*

*Pink Lady® Apples can be roasted the day before and refrigerated in an airtight container, bring to room temperature before serving.*

*Serves 4 - 5*

[www.pinklady.co.za](http://www.pinklady.co.za)

Created by:



**Pink Lady® so much  
more than an apple!™**