



Blueberry Peach. Salad with Candied Almonds

Makes: 6 servings

Prep Time: 25 minutes Cook Time: 15 minutes

Total Time: 40 minutes

Ingredients

Pickled Onions:

- 1/4 medium red onion, sliced
- 1 tbsp apple cider vinegar
- 1 tsp sugar
- 1/8 tsp kosher salt

Candied Almonds:

- 1/2 cup whole almonds
- 1 tbsp pure maple syrup
- 1/4 tsp smoked paprika
- 1/6 tsp cayenne pepper, (optional)
- 1/4 tsp kosher salt

Salad:

- 6-8 ounces fresh greens, spinach, arugula, watercress, spring greens
- 2 medium peaches, halved, pitted and thinly sliced
- 1/2 cup blueberries
- pickled red onions, see recipe above
- candied almonds, see recipe below
- Homemade Honey Poppy Seed Dressing, to taste
- 1/3 cup crumbled goat cheese, optional

Instructions

Pickled Onions:

Combine the sliced red onion, apple cider vinegar, sugar, and salt in a small bowl or container. Stir well, cover, and let stand for at least 20 minutes, stirring or shaking occasionally.

Candied Almonds:

Preheat the oven to 325°F and line a baking sheet with parchment paper.

Combine the almonds, maple syrup, smoked paprika, cayenne pepper (if using), and salt in a small skillet over medium heat. Cook, stirring frequently, until the almonds are evenly coated and the syrup has thickened around them, about 5 minutes.

Spread the almonds on the prepared baking sheet in a single layer. Bake for 10 minutes, then allow them to cool completely before using.

Salad:

Arrange the greens in a large serving bowl or on a platter. Top with the sliced peaches, blueberries, and pickled onions.

Drizzle lightly with the Homemade Honey Poppy Seed Dressing, then scatter the candied almonds and goat cheese over the top. Serve immediately, with additional dressing on the side if desired.

Inspired by a recipe from The Cafe Sucre Farine