Description

A colorful salad with complimentary flavors and varying textures featuring Sweet-tart Granny Smith Balsamic Glazed Bacon!

Ingredients:

- 6-8 C. mixed greens
- 2 apples (chopped)
- 2 shallots (minced)
- 1/2 C. cheddar cheese or blue cheese, cubed or crumbled
- 8 slices of Balsamic Glazed Bacon, chopped (recipe below)
- 1 large or 2 small avocados (cubed)
- 1/4 C. dried cranberries
- 1/2 C. spicy sweet pepitas (recipe below)

For the Vinaigrette:

- 1/2 C. The Olive Tap's Sorrento Lemon Fused Olive Oil, Jalapeno Fused Olive Oil, or your favorite 100% Extra Virgin Olive Oil
- 1/4 C. The Olive Tap's Granny Smith Balsamic Vinegar
- The Olive Tap's Himalayan Pink Fine Sea Salt (to taste)

For the Balsamic Glazed Bacon:

- 8 slices bacon
- Ground black pepper
- The Olive Tap's Granny Smith Balsamic Vinegar

For the Spicy Sweet Pepitas:

- 2 C. shelled pepitas
- 1/4 C. honey or maple syrup
- 1 large egg white (beaten until frothy)
- 1 T. chili powder
- 1 1/2 t. cinnamon
- 1/2 t. salt
- 1/4 t. ground cumin
- 1/4 t. cayenne pepper

Directions:

For the Balsamic Glazed Bacon:

1. Preheat oven to 350 degrees.
2. Spread bacon on a rack and place in roasting pan. Sprinkle bacon with ground black pepper and roast in oven until crisp, basting bacon 2-3 times with Granny Smith Balsamic Vinegar during cooking. Set aside to cool.
3. Spray a baking sheet with cooking spray. Mix pepitas with all other ingredients in a bowl. Spread into a single layer on baking sheet. Bake about 10-15 minutes, stirring occasionally until golden brown. Remove from oven and separate pepitas while still warm. Allow to cool.

For the Salad:

1. Lay greens in a large dish. Layer with all other ingredients… spread pepitas on top. Dress with vinaigrette…Enjoy!

An Original Recipe Adaptation by Melanie, Long Grove

Original Recipe: https://theolivetaprecipes.com/recipes/harvest-chopped-salad-with-apple-balsamic-glazed-bacon/

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