

ARUGULA, TRI-COLOR GRAPES, AND MOZZARELLA SALAD WITH APPLE CIDER VINAIGRETTE AND TOASTED ALMONDS

Yield: 6 portions

Ingredients	Amounts
<i>Vinaigrette</i>	
Red grapes	½ lb.
Green grapes	½ lb.
Black grapes	½ lb.
Shallot, minced	3 Tbsp.
Apple cider vinegar	3 Tbsp.
Kosher salt	1 tsp.
Olive oil	½ cup
Balsamic vinegar	¼ cup
Ground black pepper	½ tsp.
 <i>Salad</i>	
Arugula	1 lb.
Green apple, cored and diced	1 ea.
Radishes, sliced	5 ea.
Mozzarella, fresh, diced	2 ea.
 Pecorino cheese, shaved	 ½ cup
Almonds, slivered and toasted	½ cup

Method

1. *For the vinaigrette:* Finely chop 10 grapes; transfer to a small bowl. Cut remaining grapes in half; transfer to another small bowl and set aside. Using a fork, mash the chopped grapes in the bowl into a purée. Stir in shallot, 1 tablespoon of apple cider vinegar, and ¼ teaspoon of salt and let sit for 5 minutes. Whisk in the olive oil and 1 tablespoon balsamic vinegar. Season vinaigrette to taste with salt, pepper, and more apple cider vinegar, if desired.
2. *For the salad:* Combine arugula, reserved halved grapes, radishes, and mozzarella in a large bowl; drizzle with vinaigrette and season with salt and pepper. Toss salad to coat. Arrange salad on chilled dinner plates, dividing evenly. Scatter pecorino and almonds over top. Drizzle salads with more balsamic.