

Nectarine, Walnuts, and Dried Cranberry Salad

By: Andrea | Cooking with a Wallflower

Ingredients:

4 cups lettuce, torn
1 nectarine, sliced
1/4 cup walnuts, chopped
1/4 dried cranberries
Nectarine balsamic vinaigrette

Yields: 2 servings

Directions:

First, wash and dry lettuce leaves. Tear up the lettuce leaves into bite size pieces.

Slice the nectarine thinly and remove the pit.

Chop up the walnuts into small pieces.

In a large bowl, add lettuce, nectarine, walnuts, and cranberries. Toss them until they become evenly incorporated.

Drizzle peach balsamic vinaigrette over the salad.

Serve the salad cold.

Enjoy!