

**Recipe:**

Elevate your salad game with this Waldorf Salad with California Walnuts. It's a delightful combination of sweet and savory flavors, crisp apples, and toasted walnuts, all dressed in a creamy Greek yogurt and honey dressing. Picture yourself enjoying a refreshing bite of this nutrient-packed salad on a sunny afternoon.

With the vibrant colors and textures of fresh apples, celery, grapes, and walnuts, this salad not only satisfies your taste buds but also provides a dose of balanced nutrition. Whether you serve it as a side dish or a light meal, this California Walnut Waldorf Salad is a celebration of wholesome ingredients and delicious simplicity.

So, whip up a batch, and savor the crunchy goodness of this homemade salad that's perfect for any occasion.

**Ingredients:**

- 2 cups chopped red apples
- 2 cups chopped green apples
- 1 cup California walnuts, toasted and chopped
- 1 cup celery, thinly sliced
- 1/2 cup seedless grapes, halved
- 1/2 cup mayonnaise
- 1/2 cup Greek yogurt
- 2 tablespoons honey
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Lettuce leaves, for serving

**Directions:**

1. In a large mixing bowl, combine the chopped red apples, chopped green apples, toasted and chopped California walnuts, thinly sliced celery, and halved seedless grapes.
2. In a separate bowl, whisk together the mayonnaise, Greek yogurt, honey, lemon juice, salt, and black pepper until well combined.
3. Pour the dressing over the apple mixture and gently toss to coat all the ingredients evenly.



4. Chill the salad in the refrigerator for at least 30 minutes before serving.
5. Serve the Waldorf Salad on a bed of lettuce leaves for an extra refreshing touch.

**Prep Time:** 15 minutes | **Chilling Time:** 30 minutes | **Total Time:** 45 minutes | **Servings:** 4-6