

CopyCat California Pizza Kitchen Waldorf Salad

Ingredients

Dressing:

2/3-1 cup olive oil depending on how vinegary you want the dressing to be

1/2 cup balsamic vinegar

2 tablespoons Dijon mustard

1 clove garlic minced

1/2 teaspoon granulated sugar

1/2 teaspoon fresh ground black pepper

1/4 teaspoon salt

Salad:

3 cups chopped cooked chicken chilled

1 cup diced apple

2/3 cup seedless red grapes quartered

1/2 cup diced celery

6-7 cups mixed salad greens

1/3 cup glazed walnuts

1/4 cup crumbled Gorgonzola cheese

Directions

To make the dressing, whisk oil and vinegar together.

Add remaining ingredients, and whisk until combined.

Cover, and refrigerate until ready to use.

To make the salad, gently toss chicken, grapes, apple, celery, and walnuts together.

Toss in salad greens and dressing (or if you prefer, you can serve the chicken salad mixture over the greens and then drizzle the dressing over the top).

Sprinkle with Gorgonzola, and serve.