

Harvest Salad

Ingredients:

99689	5 lbs	Harvest Blend
33961	1/2 cup	Honey
31890	1 cup	Olive Oil
74540	1/4 cup	Orange Juice
46935	3 tbsp	Roland Chile Sauce
98909	6	Granny Smith Apples Cut in wedges
45620	3 tsp	Curry Powder
38440	1 1/2 tsp	Cinnamon
34020	1 1/2 tsp	Turmeric
98656	1	zest of Orange

Method:

- * Toss harvest mix in honey, half of the olive oil, orange juice, and chile sauce.
- * Transfer to a sheet pan and roast for approximately 20-25 minutes.
- * Toss the apples in remaining olive oil, curry powder, turmeric & cinnamon
- * Transfer to a sheet pan and roast for approximately 20 minutes.
- * Combine ingredients & garnish with orange zest.