

## Frisee Salad with Smoked Salmon

1/2 apple, such as Granny Smith or honey crisp, peeled, cored, and coarsely chopped  
3 tablespoons apple cider vinegar  
1 tablespoon fresh lemon juice  
2 tablespoons maple syrup  
1/3 cup extra-virgin olive oil  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1 large or 2 small heads frisee lettuce, torn  
1 large avocado, peeled, seeded, and cut into 1/2-inch cubes  
1/2 cup chopped walnuts, toasted  
8 ounces smoked salmon



For the dressing: In a food processor, combine the apple, vinegar, lemon juice, maple syrup, olive oil, salt, and pepper. Blend until smooth.

Place the lettuce, avocado, and walnuts in a large bowl. Add 3/4 of the dressing and toss until all the ingredients are coated. Arrange in a single layer on a platter and top with the smoked salmon. Drizzle with the remaining dressing and serve.

To toast the walnuts, arrange in a single layer on a baking sheet. Bake in a preheated 350 degrees F oven for 6 to 8 minutes until lightly toasted. Cool completely before using.

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