

Creamy Apple Salad: A Sweet and Crunchy Side Dish for Any Occasion

fresh, crisp, and slightly sweet salads



TIME
10 min

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INGREDIENTS

3 large apples (Honeycrisp, Fuji, or Gala), diced
1/2 cup celery, finely chopped
1/2 cup red or green grapes, halved
1/4 cup chopped walnuts or pecans
1/4 cup raisins or dried cranberries
1/2 cup Greek yogurt or mayonnaise
1 tablespoon honey (or maple syrup)
1 teaspoon lemon juice (to prevent browning)
1/2 teaspoon cinnamon (optional, for extra flavor)
Pinch of salt

How to Make Creamy Apple Salad:

1. Prepare the Apples:

Wash, core, and dice the apples into bite-sized pieces.

Toss with lemon juice to keep them from browning.

2. Mix the Ingredients:

In a large bowl, combine apples, celery, grapes, walnuts, and raisins.

In a small bowl, whisk together Greek yogurt (or mayo), honey, cinnamon, and salt until smooth.

3. Toss and Serve:

Pour the dressing over the apple mixture and toss gently until everything is evenly coated.

Serve immediately or refrigerate for 30 minutes to allow flavors to meld.

My Best Tips for Perfect Apple Salad:

Use a mix of apples - Combining sweet and tart apples (like Fuji and Granny Smith) adds more depth.

Make it ahead - Chill in the fridge for an hour to let flavors blend better.

Add a crunch - Swap walnuts for almonds or sunflower seeds.

Want extra sweetness? - Add mini marshmallows for a fun twist!

What to Serve with Creamy Apple Salad:

Grilled chicken or turkey - A fresh, fruity contrast to savory dishes.

BBQs or holiday meals - A light, refreshing side for rich foods.

As a snack or light lunch - Serve on its own or over greens.

With a sandwich - Great alongside a turkey or ham sandwich.

FAQs:

DIRECTIONS

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2. Toss with lemon juice to keep them from browning.
3. Mix the Ingredients: In a large bowl, combine apples, celery, grapes, walnuts, and raisins.
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7. My Best Tips for Perfect Apple Salad: Use a mix of apples - Combining sweet and tart apples (like Fuji and Granny Smith) adds more depth.
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9. Add a crunch - Swap walnuts for almonds or sunflower seeds.
10. Want extra sweetness? - Add mini marshmallows for a fun twist!
11. What to Serve with Creamy Apple Salad: This salad pairs perfectly with:
12. Grilled chicken or turkey - A fresh, fruity contrast to savory dishes.
13. BBQs or holiday meals - A light, refreshing side for rich foods.
14. As a snack or light lunch - Serve on its own or over greens.
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16. FAQs: Can I make this salad ahead of time?Yes! Store in an airtight container in the fridge for up to 2 days. Stir before serving.
17. Can I make this dairy-free?Absolutely! Use coconut yogurt or a light vinaigrette instead of mayo or Greek yogurt.
18. What other fruits can I add?Try adding pears, pineapple, or pomegranate seeds for extra flavor.
19. This : Creamy Apple Salad is fresh, sweet, crunchy, and irresistibly delicious, making it the perfect side dish or snack. Whether you're serving it for a family gathering, meal prep, or a refreshing lunch, it's always a hit.
20. Give it a try and let me know how it turns out!

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Original recipe: <https://chefmaniac.com/creamy-apple-salad-a-sweet-and-crunchy-side-dish-for-any-occasion/>