

Easy Apple Salad with Grapes & Pecans: Quick & Refreshing Side

Easy Apple Salad: Your New Favorite 10-Minute Side Dish!



TIME
30 min

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INGREDIENTS

- 4 large Honeycrisp Apples, cubed
- 1 lemon, juiced (about 2 tablespoons)
- 1/3 cup mayonnaise
- 1 ½ tablespoons brown sugar, packed
- 2 ribs celery, thinly sliced
- 1 cup seedless red grapes, halved
- ½ cup chopped pecans
- ½ cup dried cranberries

Swaps and Notes:

Apples: Honeycrisp apples are fantastic for this salad because they hold their crispness, but other firm, sweet-tart apples like Fuji, Gala, or Pink Lady would also work well.

Mayonnaise: Use your favorite brand of mayonnaise. For a lighter version, you could use light mayo or even a blend of mayo and Greek yogurt, though the flavor will be slightly tangier.

Brown Sugar: This adds a lovely caramel-like sweetness and depth to the dressing.

Nuts: Pecans add a wonderful buttery crunch, but walnuts or even toasted almonds would also be delicious.

Dried Fruit: Dried cranberries offer a tart counterpoint, but dried cherries or golden raisins could be swapped in.

Add-ins: For extra flavor and texture, consider adding a sprinkle of toasted coconut flakes or a dash of cinnamon.

Instructions:

Prepare Apples: In a large bowl, immediately toss the cubed Honeycrisp apples with the fresh lemon juice. The lemon juice prevents the apples from browning and adds a bright, fresh flavor.

Make the Dressing: In a separate large bowl, whisk together the mayonnaise and brown sugar until smooth and well combined.

Combine All Ingredients: Add the lemon-tossed apples, thinly sliced celery, halved red grapes, chopped pecans, and dried cranberries to the bowl with the dressing.

Stir to Coat: Stir everything gently but thoroughly to ensure all the ingredients are evenly coated in the creamy dressing.

Chill and Serve: Cover the bowl with plastic wrap and chill the salad in the refrigerator for at least 30 minutes prior to serving. This allows the flavors to meld and the salad to become wonderfully refreshing.

Tips for Success:

Chill Time is Key: While you can technically eat it right away, chilling the salad for at least 30 minutes (or longer!) really allows the flavors to meld and the salad to become perfectly refreshing.

Fresh Lemon Juice: Use fresh lemon juice for the best flavor and anti-browning effect.

Chop Evenly: Cube the apples and slice the celery to similar sizes for a consistent texture in every bite.

Adjust Sweetness: Taste the dressing before adding it to the salad. If you prefer it sweeter or tangier, adjust the brown sugar or add a tiny splash more lemon juice.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fantastic way to enjoy apples, especially in the fall, check out my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#).

If you're a fan of quick, sweet apple treats, don't miss my [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#).

And for an easy, customizable meal that's perfect for feeding a crowd, consider my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#).

Final Thoughts:

DIRECTIONS

1. Making this : Apple Salad is so easy, it almost feels like cheating!
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11. **Serving Suggestions and Pairings:** This Easy Apple Salad is incredibly versatile. It makes a fantastic side dish for grilled chicken or pork, a delightful addition to a brunch spread, or a refreshing light lunch on its own. It's also perfect for potlucks, picnics, or any gathering where you need a quick, delicious, and portable side. For other fresh and easy sides, you might enjoy my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#) or a refreshing drink like my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).
12. **Storage and Leftover Tips:** Store any leftover Apple Salad in an airtight container in the refrigerator for up to 2-3 days. The flavors will continue to develop, but the apples might soften slightly over time.
13. **More Recipes You Will Love:** If you appreciate the simple yet delicious nature of this Apple Salad, you'll love exploring some of my other favorite fruit-focused or easy-to-assemble recipes:
14. For another fantastic way to enjoy apples, especially in the fall, check out my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#).
15. If you're a fan of quick, sweet apple treats, don't miss my [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#).
16. And for an easy, customizable meal that's perfect for feeding a crowd, consider my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#).
17. **Final Thoughts:** This Easy Apple Salad is a testament to how fresh ingredients and minimal effort can create something truly spectacular. It's a bright, flavorful, and incredibly satisfying dish that you'll want to make again and again. Give it a try, and let its refreshing simplicity brighten your day!
18. What's your go-to quick salad recipe when you're short on time? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-apple-salad-with-grapes-pecans-quick-refreshing-side/>