

Chopped Apple and Manchego Salad

This unexpected, vibrant, fresh salad can be enjoyed alone. It can also be served in a variety of vessels as an appetizer--such as atop crostini, in mini phyllo cups, or in endive cups.

Recipe by [Jimmie Allen](#) | Created on **Mar 9, 2022**

Ingredients

- ¼ cup olive oil
- 2 tablespoons lemon juice
- 1 pinch salt and ground black pepper, or to taste
- 4 Granny Smith apples, diced into 1/8-inch cubes
- ¾ cup Manchego cheese, diced into 1/8-inch cubes
- ¼ cup minced fresh chives
- 2 tablespoons sliced almonds

Directions

- Whisk olive oil, lemon juice, salt, and pepper together in a small bowl.
- Mix apples, Manchego cheese, chives, and almonds together in a large bowl. Pour in lemon juice dressing and toss to combine.

Nutrition Facts

Serving: **2 servings** | Calories: **539.9 kcal** | Carbohydrates: **38.1 g** | Protein: **10.3 g** | Saturated fat: **10 g** | Cholesterol: **30.3 mg** | Sodium: **666.2 mg** | Fiber: **6 g** | Sugar: **30.8 g**

Categories

Salad