

Cranberry Banana Walnut Salad

If you’re looking for a new twist on the old cranberry sauce or Waldorf salad, look no further. This cranberry banana walnut salad is a fresh and light side for the table—and just might upstage the main course.

“This is my go-to salad,” said Garcia. “I always serve it at our family’s holiday dinners. It’s also what I take when asked to bring a salad. It’s always a hit and one of the most requested recipes I serve.”

This fruit and nut mélange also comes together in a matter of minutes and can be made a day in advance. “I like to prepare the dressing and assemble all salad ingredients except the banana, in a bowl ahead of time. When it’s time to eat, I quickly slice the banana on top of the salad, toss with the dressing and it’s ready to serve!”



Directions

1. In a large bowl, layer the salad ingredients in the order listed.
2. In a small jar or container, whisk together dressing ingredients until well combined; drizzle over salad and toss together.
3. Serve immediately.

Ingredients

- For the salad:
- 10 oz. spring mix salad
 - 1/2 cup 50% less sugar dried cranberries
 - 1/2 cup feta
 - 1/2 cup chopped walnuts
 - 1 banana
- For the dressing:
- 1/4 cup balsamic vinegar
 - 1/4 cup extra virgin olive oil
 - 2 teaspoon honey
 - 1/2 teaspoon dried dill or 1 tsp. fresh dill
 - Salt and pepper to taste

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