

# Waldorf Salad

**Light, creamy, crunchy, and sweet—Waldorf Salad is a timeless favorite.**

**Servings:** 4 | **Prep Time:** 15 minutes | **Total Time:** 15 minutes

## **Ingredients:**

- 2 cups **crisp apples** (such as Gala or Fuji), diced
- 1 tbsp **lemon juice** (to prevent browning)
- 1 cup **celery**, thinly sliced
- 1 cup **red grapes**, halved (or green grapes)
- ½ cup **walnuts**, roughly chopped
- ½ cup **mayonnaise** or plain Greek yogurt (for a lighter option)
- Salt and black pepper to taste
- Optional: **lettuce leaves** for serving

## **Optional Add-Ins:**

- [Diced chicken](#) for protein
- Blue cheese crumbles
- Dried cranberries or raisins

## **Instructions:**

1. In a large bowl, toss diced apples with lemon juice.
2. Add celery, grapes, and walnuts.
3. Gently fold in mayonnaise or Greek yogurt until evenly coated.
4. Season with salt and pepper to taste.
5. Chill for at least 15 minutes before serving.
6. Serve on a bed of lettuce or as-is!