



**Complexity level:** Easy

**Calories level:** Low-calories level

**Price estimation:** Less than 5 \$

## Ingredients

6 T  
balsamic vinegar of modena  
3 T  
honey  
2 1/2 T  
extra virgin olive oil  
3/4 t  
salt  
6 oz  
goat cheese  
16  
cherry tomatoes (to taste)  
5 oz  
walnuts (peeled)  
5 oz  
lettuce (your favorite)

## Instructions

1. Wash and drain lettuce and place into a big salad bowl.
2. Wash and cut in half Cherry tomatoes. Add to the bowl.
3. Add peeled walnuts to the salad recipient and mix.
4. Serve salad into individual plates.
5. Slice goat cheese.
6. Cook for 20 seconds goat cheese slices in the microwave oven (800 Watt).
7. Put 2 or 3 goat cheese slices in each dish.
8. Add the honey salad dressing.

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9. Serve and enjoy your honey walnut salad recipe! See more [salad recipes](#) [1] or [healthy](#) [2] [Spanish](#) [3] [dishes](#) [3]

**FOR THE HONEY SALAD DRESSING:**

1. Place 6 tablespoons of balsamic vinegar of Modena into a medium bowl.
2. Add 3 tablespoons of honey.
3. Add 2 and a half tablespoons of extra virgin olive oil.
4. Add 3/4 teaspoon of salt.
5. Mix until the dressing is homogeneous.

**Source URL:** <https://thespanishcuisine.com/recipes/honey-walnut-salad>

**Links**

[1] <https://thespanishcuisine.com/recipes/salads>

[2] <https://thespanishcuisine.com/recipes/low-calories>

[3] <https://thespanishcuisine.com/recipes/low-calories>