



# Winter greens salad with gorgonzola and walnuts

By Miele

**10 minutes**

Preparation time

**10 minutes**

Cooking time

**6 servings**

Serves

## INGREDIENTS

### Winter greens salad

200 g green beans, trimmed  
200 g Brussels sprouts, trimmed and halved  
1 cup thinly shaved green cabbage  
60 g baby spinach  
2 spring onions, sliced thinly  
2 large silverbeet or kale leaves, stems removed, leaves roughly torn

### Toasted walnuts

50 g (½ cup) walnuts

### Mint dressing

2 garlic crushed, crushed  
80 ml (? cup) olive oil  
1 tbsp white wine vinegar  
1 tsp dried tarragon  
2 tbsp chopped mint leaves  
Salt and pepper to taste

### To serve

100 g Gorgonzola cheese

### Miele accessories

Perforated steam container  
Universal tray

## METHOD

### Winter greens salad

1. Place the beans and Brussels sprouts in a perforated steam container and Steam at 100°C for 3 minutes. Once cooked, refresh in cold water and drain. Place on paper towels to remove excess moisture.
2. Place all salad ingredients together in a bowl.

### Toasted walnuts

1. Place the walnuts on an universal, place into oven on shelf level 2 on Fan Plus at 160°C. Toast for 8 minutes, or until lightly browned.

### Mint dressing

1. Whisk all ingredients together in a bowl and season.
2. Pour the dressing over the vegetables and toss gently until well coated.

### To serve

1. Transfer salad to a serving bowl and top with toasted walnuts and crumbled gorgonzola.