**Apple-Walnut Rainbow Chard Salad**   
Adapted from Edible Mosaic   
Yield: 6 side salad-sized servings or 3 main course-sized servings   
  
Ingredients   
Dressing:   
½ tablespoon honey   
2 tablespoons apple cider vinegar   
3 tablespoons olive oil   
¼ teaspoon salt   
⅛ teaspoon black pepper

Salad:   
4 cups shredded Swiss chard   
2 medium apples, washed, cored, and thinly sliced   
1 large stalk celery, thinly sliced   
½ small onion, thinly sliced (or 4 scallions, thinly sliced)   
½ cup toasted walnuts, coarsely chopped

Whisk together all ingredients for the dressing in a large bowl.   
Toss in all salad ingredients except the walnuts. Transfer the salad to a serving bowl, sprinkle the walnuts on top, and serve.