**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.