

# RECIPE



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## HEARTY WINTER SALAD

### INGREDIENTS:

*for the base*

- 1 head butter lettuce, rinsed and chopped
- 1 head red leaf lettuce, rinsed and chopped
- 1/2 head radicchio, rinsed and shredded
- 1 bunch escarole, rinsed and chopped

*for the toppings:*

- 1/2 cup sun dried tomatoes, sliced
- 1 pint grape tomatoes, halved
- 1 cup pitted black olives
- 1/4 cup walnuts, chopped
- 1/4 cup blue cheese, crumbled

### DIRECTIONS:

Start by removing the outer leaves from the heads of lettuce and discard. Chop each head of lettuce, rinse and drain and set aside separately.

If you are making ahead you can place the salad dressing on the bottom of a large serving bowl with enough room to toss. Start to layer the salad with the heartiest on the bottom to the most delicate on the top (escarole, red leaf, radicchio then butter). Sprinkle the chopped sun dried tomatoes, grape tomatoes, black olives, walnuts then crumbled blue cheese over the lettuce.

NOTE: even if you are not making ahead and want the dressing on the side, layering the salad makes a really nice presentation.

Serves: approx 16

