

Chopped Salad

8 Servings

Italian Vinaigrette Dressing:

1 tablespoon Dijon mustard
2 teaspoons minced garlic
½ teaspoon salt or to taste
¾ teaspoon coarse black pepper
½ teaspoon dry mustard
1 to 2 teaspoons dry oregano
½ teaspoon sugar
½ cup red-wine vinegar
2 tablespoons fresh lemon juice
1 cup olive oil

Salad:

4 ounces canned chick peas, lightly chopped
½ cup fresh basil leaves, chopped, or 2 T. dried
1 cup coarsely grated mozzarella cheese
2 ½ cups chopped cooked chicken breasts
8 ounces dry salami, diced, small
1 ½ cups plum tomatoes, diced, reserve ½ cup for garnish
1 Head iceberg lettuce, chopped in ½ inch pieces
½ cup grated provolone cheese, reserve half for garnish
3 thin green onions, thinly sliced, reserve half for garnish

1. To prepare the dressing: In a food processor combine Dijon, garlic, salt, pepper, dry mustard, oregano, sugar, vinegar and lemon juice; process to blend. Slowly add the olive oil, processing until emulsified. Set aside. (The dressing makes about 1 ½ cups; refrigerate the excess.)

2. To prepare the salad: Combine the chick peas, iceberg lettuce, basil, mozzarella, chicken, salami and 1 cup of the tomatoes, provolone and green onions. Toss with the dressing. Garnish with the remaining tomatoes, provolone and green onions.