

MAGGIANO'S LITTLE ITALY CHOPPED SALAD

INGREDIENTS

READY IN: 30 MINUTES SERVES: 4-6

- 1/2 head iceberg lettuce**, in 1/2-inch dice
- 1 head romaine lettuce**, in 1/2-inch dice
- 2 plum tomatoes**, in 1/2-inch dice
- 1/2 cup danish blue cheese**, crumbled
- 1/2 cup prosciutto**, pan fried until crispy and chopped

DRESSING

- 1 1/2 teaspoons Coleman's dry mustard** (or S&B Oriental Hot Mustard powder)
- 2 tablespoons granulated sugar** (or Splenda)
- 1/4 cup water**
- 1 1/2 teaspoons garlic**, finely minced
- 2 tablespoons red wine vinegar**
- 1/4 cup white vinegar**
- salt**, to taste
- 3/4 cup canola oil**
- 1/2 cup virgin olive oil**
- 1/2 teaspoon crushed red pepper flakes** (omit if using hot mustard)
- 1/2 teaspoon whole black peppercorn**, fresh ground
- 1/4 teaspoon fresh oregano** (or 3/4 t. dried oregano)
- 1/2 cup parmesan cheese**, grated

GARNISH 1 avocado, small dice and 1 teaspoon prosciutto, pan fried

DIRECTIONS

1. Combine mustard, sugar, water, garlic, red and white vinegar and salt in food processor. Mix until smooth. Slowly drizzle in the oils, continue to blend. Add remaining ingredients and blend until well mixed. Recipe can be doubled with remaining stored in sealed container in refrigerator for up to a week.
2. Place lettuce in large mixing bowl. Add all the ingredients except garnish and mix well. Add dressing and mix well.
3. Serve, topping each portion with garnish.