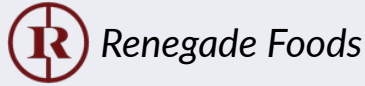




CHOPPED CHEF'S SALAD



SERVINGS: 3 - 4

INGREDIENTS

Golden Maple-Mustard Vinaigrette:

- ¼ Cup Dijon Mustard
- ¼ Cup Lemon Juice
- 2 Tablespoons Maple Syrup
- 1 Teaspoon Italian Seasoning
- ¼ Teaspoon Salt
- ¼ Teaspoon Ground Black Pepper
- ½ Cup Olive Oil

Chopped Salad:

- ½ Pound Romaine or Butter Lettuce, Chopped
- 3 - 4 Ounces **Renegade Smoky Salami Soppresata**, Thinly Sliced
- 1 Large Tomato, Diced
- ½ Seedless English Cucumber, Quartered and Sliced
- ½ Cup Cooked Chickpeas
- ½ Cup Shredded Vegan Cheddar Cheese
- 1 Stalk Celery, Diced
- 1 Medium Carrot, Peeled and Sliced
- ¼ Small Red Onion, Finely Diced

DIRECTIONS

1) To make the dressing, place the mustard, lemon juice, maple syrup, Italian seasoning, salt, and pepper your blender or food processor. Pulse to combine. With the motor running, slowly drizzle in the olive oil just a little bit at a time to emulsify. Once fully incorporated. Transfer to a glass jar or cruet and set aside.

2) For the salad, spread the lettuce out in an even layer in a large salad bowl. Arrange the salami, tomato, cucumber, chickpeas, shredded cheese, celery, carrot, and onion on top in compact, attractive piles for maximum visual appeal.

3) Drizzle lightly with the vinaigrette. To serve, toss to combine. Add more dressing to taste or serve with extra on the side.

Note: The dressing can be made well in advance and kept in an airtight container or glass jar in the fridge for up to three weeks.

