

Classic Chopped Salad Garden with Herb Vinaigrette with Shallots OR Honey Balsamic Salad Dressing



Salads are one of the easiest dishes to throw together and can often seem a little dull as a side dish. Sometimes the little added extra's can make all the difference between a boring ho-hum salad – to one your guests can't forget.

Chopped salads that make an impression include homemade dressings with fresh herbs and ingredients, olives, croutons, fresh grated parmesan cheese, and a maybe a little spice from some jarred pepperoncini. Suggestions for vegetables to include in your garden are varying types of lettuce, tomatoes, green onions, bell peppers, cucumber, carrots, radishes, and chives. Combine all the chopped ingredients and then put together one of these homemade dressings to add some extra zest to your salad.

Herb Vinaigrette with Shallots

Ingredients	Instructions
3 tablespoons white wine vinegar 1 tablespoon Dijon mustard 1 teaspoon honey 2 tablespoons finely chopped shallots 6 tablespoons extra virgin olive oil Finely ground pepper and salt to taste	Whisk together vinegar, Dijon, and honey in a small bowl until combined. Add shallots and gradually pour in oil and whisk until smooth. Use immediately and store any remaining dressing covered in the fridge for up to 2 weeks.

Honey Balsamic

Ingredients	Instructions
3 tablespoons good quality balsamic vinegar 2 tablespoons honey 1 teaspoon Dijon mustard 1 finely minced garlic clove 6 tablespoons extra virgin olive oil Finely ground pepper and salt to taste	Whisk together balsamic vinegar, Dijon, and honey in a small bowl until combined. Add garlic and gradually pour in oil and whisk until smooth. Use immediately and store any remaining dressing covered in the fridge for up to 2 weeks.