



➤ TRATTORIA 1910 MENU ➤

GALLO SALAME GREEN SALAD



DIRECTIONS

Salad

1. Toss lettuces and basil in dressing until leaves are lightly coated, reserving 4 tablespoons of dressing for the tops of the salad.
2. Evenly divide the salads onto 4 dinner plates.
3. Lay the Gallo Salame, tomato, Swiss cheese and beans on the top of the leaves in the pie-shaped sections, leaving a section clear.
4. In the open section, place the whole pepper and 2 olives. Top with tablespoon of additional dressing and garnish with a basil leaf per salad.

Dressing

1. Mix dressing ingredients together and let flavors meld for at least 1 hour in the refrigerator.

Makes 4 Servings

INGREDIENTS

Salad

- 1 lb sliced Gallo Salame, chopped
- 2 roma tomatoes, diced
- ½ lb sliced swiss cheese, chopped
- 1 cup canned garbanzo beans, rinsed
- 4 whole peppadew peppers, oven roasted
- 1 bunch fresh basil, reserve four small leaves, chop the rest
- ½ head of small iceberg lettuce, chopped
- ½ heart of romaine lettuce, chopped
- 8 pitted Kalamata olives

Dressing

- 1 cup prepared mayonnaise
- ¼ cup milk
- 2 tbsp. cider vinaigrette
- 2 tbsp. grated parmesan cheese