

Greens and Asiago Salad

This is one simple salad you'll make over and over again. It's simple, tasty, and pairs nicely with a glass of pinot noir and a hunk of crusty bread! This is one of my favorite 'happy meals'!!!

Salad

Arugula, washed, spun, and chopped
Radicchio, washed, spun, and chopped
Endive, washed, spun, and chopped
Asiago cheese, chunked
Fresh ground black pepper

Vinaigrette

4 teaspoons red wine vinegar
1 teaspoon Dijon mustard
4 Tablespoons extra-virgin olive oil

Whisk together the vinegar and mustard. Slowly whisk in the oil until emulsified.

Place the greens in a large salad bowl. Add the 'chunks' of asiago cheese. Drizzle the dressing over the salad and toss well. Add a sprinkling of freshly ground black pepper, eat and enjoy!