

Winter Chopped Salad

SERVES 8 AS A FIRST COURSE
SERVES 4 TO 6 AS A MAIN COURSE

INGREDIENTS

Dressing

- 1 tablespoon Dijon mustard
- 3 tablespoons apple cider vinegar
- 1 tablespoon honey
- ½ cup olive oil or a combination of
 ¼ cup olive oil and ¼ cup grapeseed oil
- salt and fresh ground black pepper to taste

Salad

- 1 head radicchio, cored and finely chopped
- 2 heads romaine lettuce, light green and
 white leaves only, finely chopped
- 1 ½ pounds cooked chicken, cut into 1-inch dice
 (about 3 cups) ★
- 1 fuji, gala or pink lady apple, peeled, cored
 and cut into ¼-inch dice (toss with fresh
 lemon juice to keep from browning)
- 1 cup dried cranberries
- 1 cup candied or roasted pecans,
 coarsely chopped
- 1 cup crumbled fresh goat cheese
- fresh ground black pepper



FIRST

In a small bowl, whisk together the dressing ingredients. Taste and adjust the seasonings.

NEXT

Place the salad ingredients together in a large bowl. Toss with the dressing. Season with black pepper (if desired) and serve.

ADVANCE PREPARATION

Make the dressing up to two days in advance, cover and refrigerate. Bring to room temperature and whisk well before serving. Make the salad up to 4 hours ahead, cover and refrigerate.

★ J.NOELLE NOTES

If you are serving this as a salad course or side dish, you can omit the chicken. When prepared with chicken, this salad makes a satisfying main course.