

CHOPPED OAKLAND SALAD

Utensils: 8" Saute Pan, Master Kut, 8" Chef Knife, Plastic Cutting Board, Large Serving Bowl

INGREDIENTS:

1 ½ Head Romaine Lettuce, shredded (#1 Cone)

1 Cup Artichoke, chopped

2 Garlic Cloves

Salt and Pepper

1 TBSP Olive Oil

1 Cup Shredded Mozzarella Cheese (#1 Cone)

½ Cup Kalamata Olives

¼ Cup Chopped Green Onions

1 Cup Garbanzo Beans, drained

2 Cups Tomatoes, chopped

½ Cup Parmesan Cheese (#1 Cone)

1 ½ Cups Girard's Caesar Dressing

1 ½ Cups Salami, Chopped

INSTRUCTIONS:

Make Ahead: Preheat the saute pan; saute artichoke, garlic, olive oil, and salt and pepper. Chill for at least one hour. Combine dressing, lettuce, artichoke, onions, tomatoes, ¾ cup mozzarella cheese, garbanzo beans, olives, and 1 cup of salami in the serving bowl until well mixed. Top with remaining mozzarella, salami, and parmesan. Serve and enjoy.

