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CHOPPED SALAD

Yield: 3-4 servings

Time: 25 minutes

INGREDIENTS

Bleu Cheese Vinaigrette

- 1/2 cup bleu cheese - crumbled
- 1/3 cup red wine vinegar
- 1 tablespoon Dijon mustard
- 2/3 cup extra virgin olive oil
- Salt and pepper

Salad

- 1/2 head romaine (or your favorite lettuce)
- 1-1/2 cups watercress, stems removed
- 6 slices bacon, cooked and crumbled
- 4 ripe tomatoes, seeded and diced
- 3/4 cup bleu cheese, crumbled
- 1 – 2 cups assorted vegetables of your choice - rough chopped
- 3 boneless chicken breasts, sliced on a bias

DIRECTIONS

Bleu Cheese Vinaigrette

Whisk cheese, vinegar and mustard together. Slowly whisk in the oil. Add salt and pepper to taste.

Salad

Toss together all of the salad ingredients, except chicken breasts, in a large bowl. Arrange on individual plate. Slice chicken on the bias and place slices atop salad ingredients on the plates. Dress the salad with bleu cheese dressing just before serving.