

Sarah's Chopped Iceberg Salad with Cucumber, Celery & Walnuts

Serves: 4 to 6

Salad Ingredients:

5 cups iceberg lettuce, shredded (about half a head)
2 celery stalks, finely diced
2 mini cucumbers, finely diced
½ cup walnuts, finely chopped
1 shallot, finely chopped
Tangy White Balsamic Vinaigrette or your favorite salad dressing



Tangy White Balsamic Vinaigrette:

¼ cup extra-virgin olive oil
3 tablespoons white balsamic vinegar
1 garlic clove, minced
1 teaspoon Dijon mustard
1 teaspoon honey
½ teaspoon dried oregano
½ teaspoon kosher salt
¼ teaspoon ground black pepper

Directions:

If serving right away, prepare the vinaigrette first so its flavor has time to develop while you prepare the salad.

To make the vinaigrette, place all ingredients in a small bowl and whisk until well combined and fully emulsified, 1½ to 2 minutes. Taste and adjust seasoning as desired. The dressing can be stored in an airtight container in the refrigerator for up to 1 week.

To make the salad, place the salad ingredients in a large bowl and toss until evenly combined. The undressed salad can be refrigerated for up to 3 days. To serve, add the tangy white balsamic vinaigrette, or your favorite dressing, and toss until evenly coated. Serve immediately.