

MESCLUN SALAD

with Pesto Vinaigrette

4-6 servings

Dressing

½ cup	PASTENE Extra Virgin Olive Oil	125 mL
2 tbsp	PASTENE Wine Vinegar	30 mL
1 tsp	salt	5 mL
1 tbsp	PASTENE Pesto Basil Sauce	15 mL
⅛ tsp	freshly ground pepper	0.5 mL

½	head of chicory	½
½	head of Boston lettuce	½
1	radicchio	1
1 cup	lamb's lettuce	250 mL
1 cup	endives, washed and sliced	250 mL

- Beat all dressing ingredients together until thick. Chill.
- Wash and dry lettuces, and tear into bite-size pieces. Combine with sliced endives in salad bowl. Pour dressing over and serve immediately.

GREEN Salad

4 servings

1	head of lettuce of your choice	1
½ cup	carrots, finely chopped	125 mL
½ cup	red onion, sliced	125 mL

Dressing

1	hard-cooked egg, chopped	1
1 tsp	PASTENE Wine Vinegar	5 mL
2 tsp	PASTENE Extra Virgin Olive Oil	10 mL
1 tbsp	Dijon mustard	15 mL
½ tsp	fresh parsley, chopped	2 mL
	salt and pepper	

- Wash and dry lettuce; tear in small pieces. Combine in salad bowl with carrots and onion.
- In a small bowl, mash egg with a fork. With fork, stir in vinegar, olive oil, mustard, parsley, and salt and pepper to taste. Pour dressing on vegetables, toss and serve immediately.

