

Mediterranean Salad with Mozzarella

INGREDIENTS

- 2 tbsp. extra-virgin olive oil
- 1 ½ tbsp. balsamic vinegar
- 1 small garlic clove, crushed
- ¼ tsp. salt
- ¼ tsp. ground black pepper
- 1 large head of romaine lettuce
- 2 large ripe tomatoes, cut into wedges
- 1 small yellow or orange bell pepper, cut into thin strips
- 1 small red onion, thinly sliced
- 1 cup Lioni Perle mozzarella balls
- ¾ cup coarsely chopped walnuts

PREPARATION

- 1) Prepare dressing: combine olive oil, balsamic vinegar, garlic, salt and pepper in a small bowl; set aside.
- 2) Tear lettuce leaves into bite-size pieces; place in large salad bowl. Add tomatoes, peppers, onion, walnuts and mozzarella. Drizzle with dressing mixture. Toss and serve chilled.
- 3) For other variations you can also add capers, olives, sun-dried tomatoes or croutons.

Makes 4 side-dish servings.



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