

Italian Chopped Salad

Yield: 6 servings

Ingredients:

1 (15-ounce) can Chickpeas, drained

1 ea. Red onion, julienne

1 lb. Provolone, sliced ¼ in. thick then julienne

1 lb. Genoa salami, sliced ¼ in. thick then julienne

12 cups Pepperoncini sliced into rings

1 cup Kalamata olives, halved

2 cups Artichoke hearts, quartered

2 cups Cherry tomatoes cut in half

8 oz. Ken's Red Wine Vinegar and Oil

1 head Iceberg lettuce, cored, and cut in ribbons ¼ to ½ wide

1 head Radicchio cored and cut in ribbons ¼ to ½ wide

2 tbsp. Dried oregano for garnish

8 ea. Lemon wedges for garnish

Directions:

- 1. Place the chickpeas, red onion, provolone, salami, pepperoncini, artichoke hearts, kalamata olives and tomatoes into a bowl.
- 2. Add dressing and mix gently. Set aside until ready to serve.
- 3. When ready to serve, add the iceberg lettuce and radicchio to the salad bowl and toss to combine with the dressing. Mound high.
- 4. Garnish with oregano and lemon wedges. Serve immediately.