

New Moon Cafe

TUSCANY SALAD

This salad tends to be a little bitter because of all the leafy vegetables are bitter—so you may substitute a salad mix for straight Arugula, if you are out to soften it a little.

Radicchio
Belgian Endive
Arugula (the smaller the better)
Fennel--sliced
Red Onion—sliced
Pine nuts—toasted
Capers
Olives
Parmesan or Romano cheese-shaved
Sun-dried Tomato Vinaigrette

I don't give amounts on this—you know how much salad you will eat, so this is pretty loose. Use more or less of something, depending on how you like it.

So, put some Radicchio, Belgian Endive, Arugula, Fennel, Onions, Pine nuts, Capers, Olives in a large bowl: Add enough dressing to coat all the leaves, etc: TOSS

Place on plate and shave 2-4 slices of cheese over the top of the salad
& there you Go!

SUN-DRIED TOMATO VINAIGRETTE

1 cup Extra Virgin Olive oil
1/3 cup Red wine vinegar
1/8 cup Balsamic vinegar
1/4 cup Shallots--chopped
2 pieces Garlic—minced
1/2 cup Sun-dried Tomatoes—chopped
Salt & Pepper
1 Tbsp. Dijon mustard

Mix all of above and let it sit approximately 1 hour.

Will keep refrigerated about 4-5 days.