



# STIR CRAZY

CATERING & COOKING SCHOOL

## Fresh Chunky Summer Salad



Preparation Time	20 minutes
Cooking Time	0 minutes
Standing/Marinating	0 minutes
Serves	8 Portions

Ingredients:	
1 large head of crunchy romaine lettuce, rinsed and chopped OR 5 cups mixed greens	<u>For the Dressing:</u>
1 cup cooked chicken, chopped	3 Tablespoons apple cider vinegar
1 cup cooked bacon, chopped	1 teaspoon grated orange zest
1 cup granny smith apples, chopped	2 Tablespoons freshly squeezed orange juice
1 cup red onion, chopped	2 1/2 teaspoons Dijon mustard
1 cup grapes	2 Tablespoons pure maple syrup
1 cup mandarin oranges	Kosher salt
1 cup strawberries, chopped	1/2 teaspoon freshly ground black pepper
1 cup walnuts	2/3 cup good olive oil
3/4 cup Gorgonzola cheese, crumbled	
2 avocados, chopped	

### Method:

1. In a large bowl, toss together the greens, chicken, bacon, apple, red onion, grapes, oranges, strawberries, walnuts, Gorgonzola cheese, and avocado.
2. For the dressing, whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, 1/2 teaspoons salt, and the pepper in a bowl. Slowly whisk in the olive oil.
3. Toss the salad with just enough dressing to moisten. Serve immediately.