

Hearts of Romaine Salad

¼ cup 100% pure Extra Virgin Olive Oil
¼ cup Champagne or Pinot Noir Wine Vinegar
2 TBSP minced shallots
1 TBSP whole-grain Dijon mustard
2 tsp. honey
¾ tsp salt
¼ tsp. freshly ground pepper
4 romaine lettuce hearts
8 radishes, halved & thinly sliced

Garnishes: freshly shaved Parmesan cheese, chopped fresh chives

Whisk together first 7 ingredients until blended. Cover & chill 30 minutes (dressing may be stored in refrigerator up to 3 days.)

cut romaine hearts in half lengthwise, keeping leaves intact. Arrange halves on individual serving plates. Sprinkle with radishes. Drizzle with vinaigrette. Season with salt & pepper to taste. Garnish if desired.