



Spring Garden Salad with Crisp Genoa Salami

A recipe from The Humber Room

Ingredients

For the salad

- ¼ head of romaine lettuce
- ½ iceberg lettuce, chopped
- ¼ cup of kale, chopped
- ¼ cup of baby spinach, chopped
- ¼ zucchini, julienned
- ¼ red peppers, julienned
- 2 slices Hungarian salami, chopped

Serves 2

For yogurt ranch dressing

- 2 tbsp buttermilk
- 2 tbsp plain yogurt
- 2 tbsp Dijon mustard
- 2 tbsp vegetable oil
- 2 cloves of garlic, minced
- ½ tsp dill
- 1 tbsp chives
- ¼ tsp black pepper

Directions

1. Combine romaine lettuce, iceberg lettuce, kale, baby spinach, zucchini, and red peppers.
2. To prepare the dressing, use a blender to mix dill, garlic, chives, buttermilk, yogurt, dijon mustard, oil, and black pepper.
3. Chop the salami into bite-sized pieces and bake in the oven at 450 C until crispy.
4. Toss your salad and dressing together and top with the salami.