



Club Sandwich Salad

A twist on the classic sandwich.

5 slices of sourdough bread, cut into 1 x 1 inch cubes
¼ cup butter, melted

2 tablespoons canola oil
3 tablespoons Dijon mustard
4 tablespoons lemon juice vinegar
Salt and freshly ground pepper

1 cup chopped celery
2 green onions, minced
1 ½ cups each thickly sliced smoked ham & cooked chicken cut into 1-by- 1” cubes
½ cup crumbled cooked bacon

1 cup cherry tomatoes
2 cups mixed greens
6 ounces cheddar, shredded
1/4 cup minced parsley

Preheat the oven to 350°. On a baking sheet, toss the bread with the butter. Bake for 15 minutes, stirring once, until lightly toasted. Allow to cool.

In a large bowl, whisk the mustard with the mayonnaise and lemon juice. Gradually whisk in the 2 tablespoons of oil and season with pepper. Add the celery, ham, chicken, shredded cheese and green onions. Toss well, and then mix in the croutons and bacon.

Mound a small handful of greens on each of four plates. Divide the ham and chicken mixture among the plates, then garnish with cherry tomatoes, and parsley.

Josie Ross