

8 oz - Mixed salad greens
- Use what greens you like and can always add more or less

1 1/4 - 1 1/2 cup Creamy Meyer lemon dressing

1 1/2 cup sliced apples
- Use Jazz or Fuji but any type is fine

1 1/2 cup croutons

2 tbsp grated romano

1 cup roasted chicken
- You can substitute any protein you would like or even leave it out

Olive oil to thin dressing as needed
Salt and pepper to season



Dressing

1 cup plain Greek yogurt

1/4 cup Meyer lemon juice

1/4 cup olive oil

2 tbsp whole grain mustard

1 tbsp honey

1 tsp dried oregano

1 tsp dried chives

Salt and pepper to taste


Mix with spatula in medium size bowl. You can add more or less of the seasoning ingredients to your preference



Using medium size mixing bowl add in your greens.

Season lightly with salt and pepper, put in some of the romano and drizzle just a bit of olive oil over the greens.

Add in your dressing gradually and mix by hand or with tongs until greens are evenly coated.



If serving family style garnish the salad bowl directly with sliced apple, croutons and roasted chicken spread out evenly. Sprinkle remaining romano over the salad and additional pepper if you like.

If serving in individual bowls separate greens evenly and continue with the garnishes as above.

Enjoy...

