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Red and White Salad

Prep Time: 30 mins

Total Time: 30 mins

Ingredients

- 4 cup(s) lettuce, romaine heart spears, thinly sliced
- 2 head(s) lettuce, Belgian endive, cored and thinly sliced
- 1 medium fennel bulb(s), trimmed, cored, quartered, and thinly sliced
- 15 ounce(s) hearts of palm, drained, halved lengthwise and thinly sliced
- 1/2 head(s) lettuce, radicchio, cored, quartered and thinly sliced
- 1 medium apple(s), red, cored and cut into matchsticks
- 1 cup(s) radish(es), thinly sliced
- pepper, black ground, freshly ground, to taste
- vinegar, champagne, Vinaigrette from recipe
- 1 medium shallot(s), peeled and quartered
- 1/4 cup(s) vinegar, champagne, or white wine vinegar
- 1/4 cup(s) oil, olive, extra virgin
- 1 tablespoon mustard, Dijon
- 3/4 teaspoon salt
- pepper, black ground, freshly ground, to taste

Preparation

To Prepare Salad:

1. Toss romaine, endive, fennel, hearts of palm, radicchio, apple and radishes together in a large salad bowl.

2. Add vinaigrette and toss to coat. Season with pepper.

To Prepare Champagne Vinaigrette:

Combine shallot, vinegar, oil, mustard, salt and pepper in a blender. Puree until smooth.