

Make Ahead Tossed Green Salad

Source: UW Alumnae Club

Ingredients

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 2 tomatoes, cubed
- 1 head romaine lettuce
- 6-8 green onions, chopped
- ½ cup Parmesan cheese, shredded
- ½ lb bacon, cooked and chopped
- ¾ lb fresh mushrooms, sliced
- ½ cup olive or salad oil
- Juice of 1 lemon
- 3 teaspoons oregano
- Dash of pepper
- Caesar-style croutons, optional

Method

1. Place the olive oil, garlic, and tomatoes in the bottom of a bowl and stir.
2. Add in layers: the romaine lettuce, green onions, Parmesan cheese, bacon, and mushrooms.
3. Cover and refrigerate all day.
4. Whisk together the dressing ingredients (oil, lemon juice, oregano, and pepper). Add to the salad at the last minute and toss. Top with croutons if desired.

Notes

Very good salad, but try less oil in the dressing.