

CopyCat California Pizza Kitchen Chopped Salad with Herbed Vinaigrette

Ingredients

Dressing:

- 1 teaspoon minced garlic
- 2 teaspoons minced shallot
- 2 tablespoons Dijon mustard
- 1 1/2 teaspoons dried oregano
- 2 teaspoons dried parsley
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon kosher salt
- 1/4 cup red wine vinegar
- 1 1/2 cups olive oil
- 3 tablespoons grated Parmesan cheese

Salad:

- 1/2 head iceberg lettuce cleaned, trimmed, and chopped into 1/8-inch strips
- 1/2 head romaine lettuce cleaned, trimmed, and chopped into 1/8-inch strips
- 12 basil leaves chopped into 1/16-inch strips
- 2 cups dry Italian salami cut into thin strips
- 3 cups shredded mozzarella cheese
- 1 cup chopped chickpeas
- 4 cups ripe tomatoes diced to 1/2 inch
- 3 cups turkey breast diced to 1/2 inch
- 2 tablespoons scallions chopped to 1/4-inch

Directions

To make the dressing, process all the ingredients except for the olive oil and Parmesan using a hand-held, propeller-blade mixer, or whisk by hand in a small bowl.

Slowly whisk in the olive oil. When all the oil has been incorporated, add the Parmesan and mix well. Refrigerate until ready to serve.

Toss the first 6 salad ingredients together with the dressing in a large mixing bowl.

Transfer the salad to chilled salad plates. Surround each serving with a ring of diced tomatoes and top with turkey breast and scallions.