

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.