

CopyCat California Pizza Kitchen White Balsamic Provencal Salad

Ingredients

Vinaigrette Dressing:

1 cup white balsamic vinegar plus
2 tablespoons white balsamic vinegar
1 1/4 tablespoon minced garlic
1/2 tablespoon dried herbs
1 teaspoon salt
3/4 tablespoon finely grated lemon zest
1/4 teaspoon crushed black pepper
1 cup olive oil PLUS
2 tablespoons olive oil

Salad:

1 head romaine lettuce
1/4 pound baby arugula leaves
3 cups slivered red cabbage
6 roma tomatoes, cut and diced
18 sun-dried tomatoes
1/4 pound feta cheese
24 kalamata olives, pitted and cut in half

Directions

Vinaigrette:

In a mixing bowl, use a handheld electric mixer on low speed or a whisk to blend together the vinegar, garlic, herbs, salt, lemon zest, and pepper.

Beating or whisking continuously, slowly pour in the oil, blending until it is thoroughly incorporated. Cover with plastic wrap and refrigerate.

Salad:

In a large mixing bowl, use salad servers to toss together the romaine, arugula, cabbage and dressing.

Transfer the salad to chilled serving plates. Surround each serving with a ring of diced Roma tomatoes, then top with sun dried tomatoes, feta cheese and Kalamata olives.