

# CopyCat Outback Steakhouse Bleu Cheese Pecan Chopped Salad

## Ingredients

### Cinnamon Pecans:

$\frac{1}{2}$  c. Whole or Halved Pecans

$\frac{1}{2}$  tsp. Ground Cinnamon

1 tbsp. Light Brown Sugar

1 tbsp. Butter, melted

### Dressing:

$\frac{1}{4}$  c. Extra Virgin Olive Oil

$\frac{1}{4}$  c. White Vinegar

2 tsp. Dijon Mustard

2 tbsp. Sour Cream

1 tbsp. Chopped Fresh Basil

2 oz. Crumbled Bleu Cheese

### Salad:

2- 7(ounce) Bags Premixed Salad Greens (lettuce, cabbage, shredded carrots), rinsed and drained

2 Scallions, chopped

2 oz. Crumbled Bleu Cheese

## Directions

### Cinnamon Pecans:

Combine the pecans, ground cinnamon, melted butter and light brown sugar in a bowl. Toss to coat well; then place on a baking sheet and cook in a preheated 375 degree F oven for about 3-5 minutes. Remove from the oven and allow to cool.

### Dressing:

Whisk all ingredients together until smooth and keep stored in

the refrigerator in an air tight container for up to 1 week.

Salad:

Add the lettuce, cabbage, carrots and scallions to a large mixing bowl; then add the prepared pecans and dressing. Mix well, top with the crumbled Bleu Cheese and serve immediately.