

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.