

CopyCat Ruth's Chris Steak House Chopped Salad

Ingredients

4 packed cups romaine lettuce, sliced into 1/4" julienned slices

4 packed cups iceberg lettuce, sliced into 1/4" julienned slices

4 packed cups baby spinach, chopped

2 packed cups radicchio, sliced very thin

3/4 medium red onion, sliced very thin and then halved

1/4 cup chopped green olives

1 cup crumbled blue cheese or Italian gorgonzola cheese

1 can artichoke hearts, drained, and using just the chunky ends, cut ends into 1/4" chunks, saving the layered portion of the hearts for another recipe or salad (I added this ingredient and it's fantastic)

1-14 oz. can hearts of palm, drained, and cut into 1/4" chunks

6 oz. fresh mushrooms, chopped

1 full package of super-thick 'high quality' smoked bacon, cooked until dark brownish-red, fat drained, cut into 1/4" bits

4 hard-boiled eggs, cut into 1/4" chunks

1-1/2 cups crispy, dried fried onion rings, crumbled and used to top the salad

Garnish: cherry tomatoes cut in half, as many as you prefer to use

freshly-cracked black pepper and sea salt to taste

For the Lemon Basil Dressing:

1 - 2 cups sour cream

1 Tbsp. extra virgin olive oil

1/2 Tbsp. champagne vinegar

1/4 - 1/2 cup crumbled blue cheese or gorgonzola cheese (add to your preferred preference)

1/2 cup freshly squeezed lemon juice

1/2 cup freshly chopped basil

1/2 tsp. garlic powder

Season with salt and pepper to taste

(optional) – 1 tsp. honey, if desired (I don't use)

Directions

For the Chopped Salad:

In a very large bowl, combine lettuce, spinach, radicchio, red onions, green olives, mushrooms, eggs, hearts of palm and bacon; toss well.

Add crumbled blue cheese and about 1/2 of Lemon Basil Dressing; toss until well mixed.

Divide salad among 4 dinner plates, garnish with cherry tomato halves, and top salads with crispy fried onions.

For the Lemon Basil Dressing:

Combine all ingredients, and add seasoned salt and garlic powder to taste.

Mix well; refrigerate until serving.

Refrigerate any leftover dressing.