

Triple Play Fresh Italian Garden Salad

Ingredients:

- 1 tablespoon Dijon mustard
- 1 tablespoon red wine vinegar
- 1 tablespoon chopped fresh oregano
- 3 tablespoons extra-virgin olive oil
- Salt and pepper to taste
- 1 cup chopped radicchio
- 1 cup chopped endive
- 2 cups chopped arugula
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 1/4 cup toasted pine nuts

Preparation:

Start with the vinaigrette by whisking together in a small bowl the mustard, red wine vinegar, and chopped oregano. Keep whisking and drizzle in the olive oil until the dressing is light and creamy; add salt and pepper, taste and adjust flavor; set aside. In a large salad bowl, toss together the radicchio, endive, and arugula, with the cheese and toasted pine nuts.

Pour the vinaigrette over and toss to coat.

Serve on chilled plates with a little more cheese for topping.