



RIVER HOUSE CHEDDAR & CHIVE SPRING SALAD

Ingredients

- 1 cup River House Cheddar & Chive Dressing
- 1 cup Asparagus, sliced
- 1 cup Fennel, sliced (reserve tops for garnish)
- 2 cups Lacinato Kale, torn
- 2 cups Radicchio, torn
- 2 cups Arugula
- 1/2 cup Parsley, torn
- 1/2 - 1 cup Mozzarella Cheese
- 1 cup Corn, fresh, off the cob
- t.t. Salt and Pepper

Method

1. Wash and clean all vegetables.
2. Combine all ingredients into a large bowl. Shake the dressing well, toss with River House Cheddar and Chive Dressing, and mix well. Feel free to add more dressing and season with salt and pepper.
3. This salad is meant to be a fresh reminder of spring – enjoy as a side with dinner or healthy lunch!