



ZESTY FESTIVAL SALAD

PREP 20min | SERVES 6



INGREDIENTS

- 1 head romaine lettuce (*rinsed, dried and chopped*)
- 1 medium red onion (*thinly sliced*)
- 1 yellow bell pepper (*chopped*)
- 1 orange bell pepper (*chopped*)
- 2 large tomatoes (*chopped*)
- 1 cucumber (*sliced*)
- 250 g Zesty Festival Cheese (*thinly cubed*)
- ½ cup (125 ml) olive oil
- 2½ tbsp. red wine vinegar
- ½ tbsp. maple syrup
- ¼ tsp. dried mustard
- ¼ tsp. Italian herb mix
- ¾ tsp. salt
- black pepper (*to taste*)

DIRECTIONS

1. In a large salad bowl, combine the romaine lettuce, onion, bell peppers, tomatoes, cucumber and cheese.
2. Whisk together the olive oil, vinegar, maple syrup, herb mix salt and black pepper.
3. Pour dressing over salad, toss and serve.

ZESTY FESTIVAL SALAD RECIPE INCLUDES:

Zesty Festival Cheese

COOKING TIP

When preparing salad, the larger the bowl the better. This allows you to fully coat the lettuce leaves and mix everything in evenly.

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Recipe created by Jolanda Weber/Stonetown Cheese