

Brazilian salad |

Recipe for 4 servings

Description

Fresh and textured, this salad is the perfect accompaniment to grilled meats.

Note

The purpose of this salad is to cool down on hot days, so it's important not to prepare it in advance.

Ingredients

Salad

- 50 Gr Cherry tomatoes
- 50 Gr Red onion
- 0.50 Unit(s) Romaine salad
- 50 Gr Green pepper
- 25 Gr Grated parmesan

- Salt and pepper

Dressing

- 30 Ml Olive oil
- 15 Ml Red wine vinegar
- 1 Tsp Dijon mustard

- Salt and pepper

Preparation

- Preparation time **30 mins**

Salad

Trim all the vegetables for the salad.

In a small bowl, mix the vinegar, mustard, salt, black pepper and Parmesan together. Then slowly pour in the oil, whisking until emulsified to create a vinaigrette.

Mix the lettuce, tomatoes, onion and green bell pepper in a large salad bowl. Just before serving, pour over the desired amount of dressing and toss to coat the salad.

Bon appétit!