

Forest Greens
With
Tomato Vinaigrette

Salad:

Marinated artichoke hearts, well drained	1 cup
Spring salad greens, lightly packed	10 cups
Red onion, thinly sliced	2/3 cup
Soft fresh goat cheese, crumbled	1 1/2 cups

Tomato Vinaigrette:

Recipe cut tomatoes	1 – 15 oz. can
Parsley, dried	½ teaspoon
Basil, dried	½ teaspoon
Oregano, dried	¼ teaspoon
Salt	½ teaspoon
Pepper	1/8 teaspoon
Vegetable oil	¾ cup
Balsamic vinegar	1/8 cup
Distilled white vinegar	1/8 cup

Place spring salad greens and red onion in large bowl. Add artichoke hearts and toss to blend. Dress salad with tomato vinaigrette and sprinkle with crumbled goat cheese. Serve immediately.