

## Warm Farmer's Salad (Tuscany, Denver)

4-1/2 tbsp olive oil  
3 cloves garlic, minced  
6 ounces crumbled Gorgonzola cheese  
6 ounces arugula  
2 small heads romaine lettuce  
6 ounces radicchio  
4-1/2 cups sourdough croutons  
Salt and pepper to taste

### **PREPARATION:**

In a large sauté pan, heat oil, add garlic and Gorgonzola, and sauté until the cheese begins to melt.

Add salad greens and croutons and cook until greens begin to wilt.

Season with salt and pepper.

SERVES: 12

PREPARATION: 5 minutes

COOK TIME: 5 minutes