

## **SALAD RIVIERA**

### **Ingredients:**

2 – (14 oz.) cans hearts of palm, drained and sliced  
2 – (14 oz.) cans of artichoke hearts, drained and quartered  
20 – pimiento-stuffed olives, halved  
20 – pitted ripe olives, halved  
1 – cup chopped green pepper  
1 – cup chopped sweet red pepper  
Dijon vinaigrette (recipe below)  
Boston lettuce leaves  
24 cherry tomatoes, halved  
6 – hard cooked eggs, quartered

### **Preparation:**

Combine first 6 ingredients in a large bowl. Pour Dijon vinaigrette over salad, tossing gently to coat. Cover and chill at least 1 hour.

To serve, arrange salad mixture on a lettuce – lined platter and top with tomato and egg.

## **DIJON VINAIGRETTE**

### **Ingredients:**

6 - tbsp white wine vinegar  
6 – tbsp olive oil  
6 – tbsp vegetable oil  
1 – tbsp of Dijon mustard  
1/2 tsp salt  
1 – tsp pepper

### **Preparation:**

Combine all ingredients in a small jar. Cover tightly and shake vigorously.  
Yields 1 cup