



Makes: 6 servings  
Prep Time: 20 minutes  
Total Time: 30 minutes

## Jody's Everything Salad

8 cups Romaine, mixed greens, butter lettuce, or combination  
4 small Persian cucumbers cut into rounds  
12 cherry tomatoes, halved  
1/2 red sweet pepper, cut into small pieces (See Chef's Notes)  
1/2 yellow sweet peppers, cut into small pieces  
1 12-ounce jar grilled marinated artichoke hearts  
1/2 cup Kalamata or Castelvetrano olives, pitted  
1 14-ounce can hearts of palm, cut into rounds  
1 avocado, sliced  
1/2 cup Asiago, Parmesan or Pecorino grated cheese

### Dressing:

6 tbsp extra-virgin olive oil  
3 tbsp fresh lemon juice  
Kosher salt & freshly ground black pepper

Toss all of the salad ingredients together. In a separate small bowl, whisk together the olive oil and lemon juice. Season with salt & pepper to taste. Pour over the salad ingredients and toss again. The dressing will mix with the cheese and avocado and create a creamy coating for the salad.

### Chef's Notes:

Feel free to use baby bell peppers in the place of regular peppers. Cut into thin rings.

For a southwestern variation, add jicama, roasted chili peppers, corn, black beans, roasted pumpkin seeds and/or hominy and top with broken pieces of tortilla chips.

For a Greek Variation, use feta cheese, pita croutons & Kalamata olives.