

RECIPE

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Serving: 4-6

INGREDIENTS

• 1 pkg.

**BRICK-OVEN
UNCURED
PASTRAMI**

cut into ribbons

• 4 slices

Gruyère cheese

cut into ribbons

• 4 heads

frisée lettuce *cleaned*

• 1/2 C.

walnuts *toasted*

• 1 T.

champagne vinegar

• 2 T.

Dijon mustard

• 3 T.

crème fraîche

• 1 tsp.

chives *chopped finely*

• 1 tsp.

chives *chopped coarsely*

• to taste

salt & pepper

FOR THE VINAIGRETTE: Whisk vinegar, crème fraîche, Dijon, finely chopped chives, salt and pepper together. Set aside.

ASSEMBLE THE SALAD: In a large bowl, place FRISÉE, uncured PASTRAMI cut into ribbons, the GRUYERE also cut into ribbons and the WALNUTS.

Using your hands, gently toss the ingredients together to disperse them evenly.

Then add the vinaigrette and toss again.

GARNISH: Top with coarsely chopped chives serve as a starter or a dinner salad.



OLD WORLD NATURALS BRICK-OVEN UNCURED PASTRAMI
Salad With Frisée, Gruyère, Toasted Walnuts, and Dijon Vinaigrette