



Green Salad with Green Goddess Dressing*

prep time:
10 minutes

makes 6 servings

grocery list

fresh watercress
fresh arugula
fresh romaine lettuce
fresh chives
ShopRite mayonnaise
buttermilk
fresh tarragon
fresh flat-leaf parsley
fresh lemon
white wine vinegar
anchovy paste
La Baleine Sea Salt
Morton & Bassett Whole Black Peppercorns

*Exclusive Chef Faith Alahverdian recipe.

green salad with green goddess dressing

2 cups fresh watercress
1 cup fresh arugula
1 cup romaine lettuce leaves

Green Goddess Salad Dressing

$\frac{3}{4}$ cup ShopRite mayonnaise
 $\frac{1}{2}$ cup buttermilk
1 tsp. chopped fresh tarragon
 $\frac{1}{4}$ cup chopped fresh flat-leaf parsley
2 tsp. freshly squeezed lemon juice
1 tbsp. white wine vinegar
 $\frac{1}{2}$ tsp. anchovy paste

La Baleine Sea Salt

Morton & Bassett Whole Black Peppercorns

3 tbsp. chopped fresh chives

1. To prepare salad greens, rinse watercress, arugula and romaine lettuce leaves. Pat dry with paper towels. Tear leaves and toss together in salad bowl. Cover and refrigerate until serving time.
2. To prepare Green Goddess Salad Dressing, combine mayonnaise, buttermilk, tarragon, parsley, lemon juice, white wine vinegar, anchovy paste, sea salt and freshly ground pepper to taste in blender container. Cover and blend until combined. Stir in chives. Toss with salad greens. Serve immediately.

Per Serving: 216 calories, 2g carbohydrate, 1g protein, 22g fat, 3g saturated fat, 0g fiber, 12mg cholesterol, 293mg sodium

cook's journal

kitchen tools

dry measuring cups

liquid measuring cup

measuring spoons

reamer

electric blender

cutting board

chef's knife

spoon

recipe note

This salad dressing was created during the Roaring '20s to honor an actor appearing in a play named "Green Goddess."

a good idea

This classic dressing can also be used as a complementary sauce for fish and shellfish.

