

## **Swiss Salad**



Serves 4

A salad that can be made ahead of time, then served on a bed of shredded lettuce for a vibrant tasting delightful side dish.

## Ingredients

- 1cup sliced green onion
- 1cup sliced celery
- 1cup diced green pepper
- 1cup sliced stuffed green olive
- <sup>1</sup>/<sub>3</sub>cup vegetable oil
- 2tablespoons red wine vinegar
- 1tablespoon Dijon mustard
- salt and pepper
- **6**cups shredded lettuce
- **8**ounces shredded Swiss cheese

## Method

- 1. In a small bowl, combine the onions, celery, green pepper and olives.
- 2. In another bowl, whisk together the oil, vinegar, mustard, salt and pepper.
- 3. Pour over vegetables and refrigerate several hours or overnight.
- 4. Just before serving, place the lettuce in a large salad bowl; add the cheese and dressing with vegetables.
- 5. Toss lightly.

Recipe based on: https://www.food.com/recipe/swiss-cheese-salad-276569