

STEAL THE SHOW



with this salad sensation.

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The Pampered Chef

FAST FAMILY FAVORITES KITCHEN SHOW®

All you need to turn out an extraordinary, home-cooked meal in less than 30 minutes.



MEDITERRANEAN CAFÉ SALAD



The Pampered Chef

Dressing

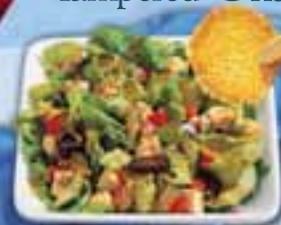
1/4 cup olive or vegetable oil
3 tablespoons red or white wine vinegar

1 envelope **Lipton® Recipe Secrets® Savory Herb with Garlic Soup Mix**
1 garlic clove, pressed

Salad

1/2 medium cucumber, scored, seeded and sliced
1/2 cup kalamata olives, pitted and halved, or pitted ripe olives, sliced
1/2 cup diced red bell pepper
1/2 cup chopped red onion
1 small carrot, grated
2 cups diced cooked chicken

1 package (10 ounces) hearts of romaine lettuce (8 cups)
1 can (15.5 ounces) Great Northern beans, drained and rinsed
1/2 cup (2 ounces) crumbled feta cheese (optional)
Lacy Cheese Crisps (optional, see below)



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- For dressing, in **Small Batter Bowl**, combine oil, vinegar, soup mix and garlic pressed with **Garlic Press**; whisk until blended and set aside.
- For salad, score cucumber lengthwise using **Lemon Zester/Scorer**; remove seeds using **The Corer™**. Using **Ultimate Slice & Grate** fitted with v-shaped blade, slice cucumber; cut slices in half. Using **Cherry & Olive Pitter**, pit olives; cut in half. Dice bell pepper using **Chef's Knife**. Chop onion using **Food Chopper**. Grate carrot using **Deluxe Cheese Grater**.
- Place vegetables, chicken, lettuce and beans into medium (3 1/4-qt.) **Serving Bowl**; pour dressing over salad and toss to coat. Sprinkle with feta cheese, if desired. Serve immediately with *Lacy Cheese Crisps*, if desired.

Yield: 6 servings

Nutrients per serving: Calories 280, Total Fat 16 g, Saturated Fat 2.5 g, Cholesterol 35 mg, Carbohydrate 18 g, Protein 17 g, Sodium 490 mg, Fiber 4 g

Lacy Cheese Crisps: Slice one 4-ounce chunk of Colby and Monterey Jack cheese blend into twelve 1/4-inch-thick slices; cut each slice in half to make 24 squares. Place squares 1 inch apart on **Large Round Stone**. Bake at 375°F 16-18 minutes or until edges are lightly browned. Immediately remove to **Stackable Cooling Rack**; cool completely.

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