

Pesto Tossed Salad

Toast in the oven at 350 degrees F. for 15 min., stirring occasionally
3/4 cup whole natural almonds

Cool the almonds and place in the Bosch Blender reserving a few for the salad. Grind on high for a few seconds until powdered and add:

1/2 cup salad oil
1/3 cup red wine vinegar
1 cup chopped fresh parsley sprigs
3 Tbsp. dried basil
2 garlic cloves crushed

Let stand to blend the flavours

Salad:

Toss together in a large bowl

4 cups each of 2 lettuce varieties (ei Romaine and red lettuce)
1 cup halved cherry tomatoes
1 c. sliced fresh mushrooms
2 c. cauliflower flowerettes
1/2 cup thin sliced red onion
1/2 cup green pepper strips
1 cup pitted ripe black olives
1 cup salami strips
1 170 ml (small) jar of marinated artichoke hearts
1/2 cup grated parmesan cheese (we grate our own on the fine grate blade of the Slicer/shredder)

Just before serving, add reserved almonds, chopped coarsely and Pesto Dressing.