

# Rose Romaine & Painted Oak Lettuce Salad

*with Plums, Cucumbers & Toasted Brie Baguettes*

This dish is the epitome of fresh, interesting ingredients prepared simply. Here, you'll be using not one, but two specialty varieties of lettuce. The alliteratively-named red rose romaine is a small, buttery variety that's blushed with crimson at the edges. Painted oak lettuce, named for its tight, dappled rosettes of leaves that resemble those of an oak tree, is mild and delicately sweet. The autumnal colors and cool crispness of these lettuces are reminders that fall is just around the corner.



## Ingredients

- 2 Heads Painted Oak Lettuce
- 1 Head Baby Red Rose Romaine Lettuce
- 3 Ounces Brie Cheese
- 2 Mini Baguettes
- 1 Plum
- 1 Bunch Tarragon
- 1 Kirby Cucumber

## Knick Knacks

- 2 Tablespoons Sherry Vinegar
- 1 Shallot
- 1 Tablespoon Honey
- ¼ Cup Red Walnuts

Makes 2 Servings

About 615 Calories Per Serving





# Instructions

1



## *Prepare the ingredients:*

Preheat the oven to 450°F. Wash and dry the fresh produce. Thinly slice the Brie cheese. Cut the lettuce heads in half lengthwise. Slice the baguettes in half horizontally. Pick the tarragon leaves off the stems; discard the stems and roughly chop the leaves. Peel the cucumber and cut in half lengthwise. Remove and discard the seeds; thinly slice the cucumber on an angle. Pit and thinly slice the plum. Peel and mince the shallot to get 2 tablespoons of minced shallot; place in a bowl with the **sherry vinegar**.

2



## *Toast the nuts:*

Heat a small, dry pan on medium-high until hot. Add the **red walnuts** and toast, stirring frequently, 2 to 4 minutes, or until lightly browned and fragrant. Transfer the toasted nuts to a small bowl.

3



## *Toast the bread:*

Place the **sliced baguettes** on a sheet pan. Drizzle with olive oil and season with salt and pepper. Toast in the oven 4 to 6 minutes, or until lightly browned. Remove from the oven.

4



## *Make the vinaigrette:*

While the bread toasts, add the **honey** to the **shallot-vinegar mixture** and season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

5



## *Melt the cheese:*

Evenly divide the **Brie cheese** between the toasted bread pieces. Return to the oven and bake 4 to 6 minutes, or until the cheese has melted. Remove from the oven.

6



## *Assemble the salad & plate your dish:*

In a large bowl, combine the **lettuce halves, plum, cucumber, toasted nuts** and **tarragon**. Add enough **vinaigrette** to coat the greens (you may have extra vinaigrette); toss gently to mix. Season with salt and pepper to taste. Divide the salad and toasted baguettes between 2 plates. Enjoy!