**Italian Salad**

In 4/5s

*Italian Salad is a fresh salad filled with crisp lettuce, ripe juicy tomatoes, olives, onions and of course zesty pepperoncinis*

**In** **gredients**

* ****8 cups lettuce *romaine or iceberg*
* 2 cups cherry tomatoes *halved*
* 1/4 red onion *thinly sliced*
* 1 cup seasoned croutons
* 1/2 cup black olives *pitted*
* 6 pepperoncini peppers
* 1/4 cup shredded parmesan cheese *or to taste*
* 1 tablespoon fresh herbs *parsley or basil*

**Instructions**

1. Wash and dry lettuce.
2. Add remaining ingredients along with dressing to taste.
3. Top with freshly shredded parmesan cheese.

**Italian Dressing**

This homemade Italian dressing recipe is authentic as it gets. Italian seasoning is blended with dijon mustard, red wine vinegar and oil. Everything is better homemade!

**Ingredients**

* 60ml cup vegetable oil *(or use half olive oil, half vegetable oil)*
* 20 tablespoons red wine vinegar
* 2.5ml  dijon mustard
* 2.5ml [Italian seasoning](https://www.spendwithpennies.com/homemade-italian-seasoning-recipe/)
* 2.5ml sugar
* salt and pepper *to taste*

**Instructions**

1. Add all ingredients to a jar with a tight fitting lid.
2. Shake well to combine.
3. Serve over fresh greens.