

Everything Salad

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

For the Crunchy Topping:

- 1 package ramen noodles, crushed (discard flavor packet)
- 1/4 cup sliced almonds
- 1/4 cup chopped pecans
- 1/4 cup (1/2 stick) unsalted butter, melted
- Pinch kosher salt

For the Dressing:

- 3/4 cup salad oil (light olive oil, canola, or vegetable oil)
- 1/2 cup apple cider vinegar
- 3/4 cup granulated sugar
- 1/2 teaspoon paprika
- 1/2 teaspoon dry mustard
- 1/2 teaspoon kosher salt
- 1 garlic clove, minced
- 2 teaspoons poppy seeds

For the Salad:

- 1 (1 pound) bag romaine lettuce, torn
- 1 head iceberg lettuce, washed, spun and torn
- 1 (12 ounce) bag frozen broccoli florets, thawed and coarsely chopped
- 2 strips bacon, cooked crisp and crumbled
- 1 rib celery, chopped
- 2 green onions, sliced
- 1/4 cup grated Parmesan, or crumbled feta, gorgonzola or bleu cheese
- 1 (15 ounce) can of mandarin oranges, well drained
- 1/2 cup dried cranberries
- Freshly cracked black pepper, to taste

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. In a small bowl, mix the ramen noodles, almonds and pecans; sprinkle with salt and pour melted butter on top and toss. Transfer to a baking sheet and toast in the oven, stirring occasionally, until browned, about 10 minutes. Set aside to cool until ready to serve the salad.

3. Whisk together the dressing ingredients and refrigerate until needed.
4. When ready to serve, add all of the salad ingredients to a large salad bowl in the order listed, crack some fresh pepper on top and drizzle about half of the dressing on top, or just enough to lightly coat the lettuce.
5. Add half of the topping; toss. Sprinkle on the remaining topping but reserve the remaining dressing for the table. Serve immediately.

NOTES

Omit the salt in the topping if you use regular salted butter. For a main dish salad, add in a protein, like smoked ham cut into strips, or grilled chicken, shrimp, or beef.

Swap-outs and Add-ins: Fresh baby spinach, mixed baby greens, chopped apple, sliced pears, tangerines, hulled and sliced strawberries, pineapple chunks, cubed cantaloupe and other melons, pomegranate arils, raisins, carrots, sliced cherry tomatoes, fresh avocado, white, red or yellow onion, cucumber, other dried fruits, chopped, other seeds and nuts such as sunflower and pumpkin seeds, cashews, walnuts or macadamias, crisped prosciutto, pepperoni, salami or chopped, hard boiled eggs.

Tip: You can prep the ingredients ahead, but don't assemble the salad until just before you're ready to serve it. Toss fruits and veggies that oxidize quickly with lemon juice to prevent browning. Double the topping ingredients if you want to have some extra for the table. Trust me, you want to.

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