



## Summer Grilled Bistro Salad

**PREP 10 min COOK 10 min SERVES 4**

- 1/2 454 g tub Longo's Spring Mix Greens
- 4 grilled bok choy halves, cut in half (from Sunday prep)
- 3 grilled potato slices, cut into 1-inch pieces (from Sunday prep)
- 2 thick slices Longo's Black Forest Ham (about 200 g)
- 4 slices Longo's 6-Grain Bread (optional)
- 6 tbsp Longo's Roasted Garlic and Shallot Grilling Oil, divided
- 3 tbsp Longo's Cider Vinegar
- 1 tbsp Longo's Dijon Mustard
- 2 small cloves garlic, minced
- 1 tbsp each chopped Longo's Fresh Mint and Basil
- 1/2 tsp each salt and pepper
- 4 poached or fried eggs (optional)

**SPREAD** greens among 4 dinner plates and divide bok choy and potatoes over top.

**BRUSH** ham and bread with 2 tbsp of the grilling oil. Grill ham and bread slices on preheated oiled grill over medium-high heat for about 8 minutes for the ham and 4 minutes for the bread, turning once, or until golden.

**SLICE** ham into thin strips and add to salad. Place bread on side of each plate.

**WHISK** together remaining grilling oil, vinegar, mustard, garlic, mint, basil, salt and pepper. Drizzle over salad.

**PLACE** an egg on top of each salad to serve, if using.

**PER** serving: 397 calories; 14 g protein; 28 g fat; 28 g carbohydrate; 6 g fibre; 1 g sugars; 1,078 mg sodium.



As seen in Longo's experience magazine.  
Copyright © 2016 Longo's Inc. All rights reserved.