

# Romaine Salad

RECIPE LIGHTLY ADAPTED FROM KELLY MINTER



## Ingredients

### **For the pecans:**

oil for the pan  
1 cup SWP Pecan Halves  
3 tablespoons real maple syrup

### **For the vinaigrette:**

1 garlic clove, minced  
1 tablespoon shallots, finely chopped  
1/4 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons real maple syrup  
2 teaspoons Dijon mustard  
2 tablespoons red wine vinegar  
6 tablespoons extra virgin olive oil

### **For the salad:**

3 heads romaine lettuce, chopped  
3 oz. blue cheese, crumbled

## Directions

1. Preheat oven to 375°F. Lightly oil 2 baking sheets. In a small bowl, combine the pecans and maple syrup and toss gently to combine. Spread pecans in single layer on one of the sheet pans. Roast for about 5 minutes, stirring once, until syrup is bubbling. Once removed from oven, immediately scrape the pecans onto the other prepared sheet pan, spreading them out to cool. (Do yourself a favor and go ahead and thoroughly rinse or wash the pan used to cook.)

2. Prepare the vinaigrette. In a small bowl, whisk together the garlic, shallots, salt, pepper, maple syrup, mustard, and vinegar. Whisking constantly, slowly add the extra virgin olive oil in a steady stream. Set aside.

3. Wash and dry lettuce. Place romaine in a large bowl, drizzle with about half of the vinaigrette and toss to combine. Add as much of the remaining vinaigrette as desired and toss again. Sprinkle with the cheese and the pecans and enjoy!

\*\*This salad is amazing by itself, but you can also add some fresh fruit like strawberries, blueberries, or apple slices if you would like.