

The Volpi Chef's Salad

There's a debated difference between the definitions of a Chef's Salad and a Cobb Salad (and don't get us started on an Antipasto Salad!), and there are hybrids of each abound. Whatever your preference with these timeless classics, this is a combo worth making. For this salad, we suggest you get out the big platter. We're talking three kinds of salame, two kinds of cheeses, hard boiled eggs, olives, veggies and more, all piled on to a mound of dressed greens. The classics will never do you wrong.

ingredients

for vinaigrette:

1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
4 tablespoons red wine vinegar
5 tablespoons olive oil

for salad:

5 ounces escarole, chopped (about 4 cups)
1 romaine heart, chopped (about 6 to 7 cups)
½ a small red onion, thinly sliced into half moons
6 ounces yellow cherry tomato
2 ounces Genoa salame, cubed
10 ciliegine
4 ounces sliced sopressa, cut into ⅓-inch strips
⅓ pound sharp provolone, cubed
4 ounces sliced pancetta, cooked until crisp, crumbled
½ an avocado, cut into half moons
2 hard boiled eggs, cut into wedges
10 pepperoncini
16 Castelvetrano olives
¼ cup pine nuts, toasted

instructions

For the vinaigrette: Whisk the mustard, Worcestershire sauce and vinegar in a small bowl. Drizzle in the oil while whisking.

For the salad: Toss the greens with about half the vinaigrette on a large platter. Starting at one end, arrange the ciliegine, red onion, pepperoncini, sopressa, hard boiled eggs, pancetta, provolone, avocado, tomatoes and salame in rows next to each other. (Or do it however you damn well please. This is your salad, after all.) Place the olives around the side of the platter and scatter the pine nuts over the top. Serve with additional dressing on the side.

total time: 15 minutes

active prep: 15 minutes

serves: 6 to 8

difficulty: easy