

Zucchini Bread Recipes

Easy Classic Chef Salad

A quick, classic chef salad brimming with fresh veggies, cheese, and protein for a satisfying, healthy lunch or dinner.

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 4 cups romaine lettuce, torn
- [ ] 1 cup cooked turkey breast, sliced
- [ ] 1 cup cheddar cheese, cubed
- [ ] 2 hard-boiled eggs, sliced
- [ ] ½ cup cherry tomatoes, halved
- [ ] ½ cup cucumber, thinly sliced
- [ ] ¼ cup red onion, thin ribbons

Dressing

- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp Dijon mustard
- [ ] ½ tsp honey
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Wash the lettuce, pat dry, and place in a large bowl; the crisp leaves will form the base of your salad.



2. Arrange the turkey, cheese, eggs, tomatoes, cucumber, and red onion over the lettuce, letting each color shine.



3. In a small jar, combine olive oil, lemon juice, Dijon mustard, honey, salt, and pepper; shake until emulsified.



4. Drizzle the vinaigrette over the salad just before serving, then toss gently so every bite is lightly coated.



5 Serve immediately, perhaps with a slice of crusty bread; enjoy the fresh, buttery crunch.



Nutrition per serving

320 kcal	22 g	8 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the dressing separate until ready to serve to maintain lettuce crispness.
- If you prefer a richer taste, add a splash of Worcestershire sauce to the vinaigrette.
- Taste the dressing before adding; adjust salt or lemon to suit your palate.