

ROMAINE SALAD w/LEMON CHIVE DRESSING
The Cooks Next Door

1/2 a lemon, juiced
1 tsp. Dijon mustard
Pinch sugar, honey, or agave nectar
10 blades chives, chopped or snipped
1/3-1/2 c. extra-virgin olive oil (depending on how much juice the lemon has)
Salt and pepper
2 hearts romaine lettuce
1 c. grape tomatoes, halved or any other tomato, diced

Whisk lemon juice, mustard, and sugar together in a bowl. Add chives and whisk in oil in a slow stream. Season dressing with salt and pepper.

Quarter each heart of romaine lengthwise. Trim core at ends. Place 2 quarters on each salad plate. They're served whole, covered with dressing. Halve a few grape tomatoes and place at plates' edge for garnish. Drizzle salads liberally with vinaigrette and serve. Serves 4.