



Garden Hearts® Zesty Romaine Slaw

Yield: 8 servings

INGREDIENTS

4 Garden Hearts® Jumbo Romaine Hearts

- 1/2 green onion, minced
- 1/2 cup fresh cilantro, chopped
- 1/2 cup jalapenos, chopped
- black sesame seeds
- 12 tablespoons of dressing (recipe follows)

DRESSING

- 3/4 cup plain yogurt
- 1/2 cup mayonnaise
- 3 tablespoons rice wine vinegar
- juice of 1/2 lemon
- salt and pepper to taste

METHOD

1. Cut one inch from the base of the Garden Hearts® and separate into individual leaves. Rinse under cold, running water. Pat dry with paper towels.
2. Set aside two dozen of the smaller whole leaves for presentation. Cut the rest of the crisp leaves diagonally into quarter-inch strips. In a bowl, toss the lettuce strips with green onion, cilantro, jalapenos, and sesame seeds.
3. Combine dressing ingredients and toss with romaine mixture. Chill for 45 to 60 minutes. Taste and add additional seasoning, as desired.
4. Line serving platter or bowl with whole leaves and top with slaw so that points of the whole leaves extend out for presentation.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's comment: *"The crisp Garden Hearts® are a great alternative to cabbage and provide a flavorful base for a zesty slaw. Great with a summer BBQ of fish, shrimp, chicken or beef."*



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