

## **Colorado Local Salad**

*Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District*

Serves 6 people

6 Cups Romaine Lettuce, Chopped  
4 Cups Green Leaf lettuce, Chopped  
3 Beefsteak Tomatoes, Medium sized, cut into wedges  
1 Cucumber, cut into bias slices  
1 Carrot, Peeled and then peeled into strips  
Dressing of Choice

Wash and clean all green and vegetables prior to cutting. Chop the romaine and leaf lettuce and place into a large salad bowl and mix well. Then place the greens onto a large serving platter. Cut the tomatoes into wedges and arrange around the edge of the serving platter. Cut the cucumbers and arrange next to the tomatoes on the serving platter. Shave the carrot strips onto the top of the salad. Serve family style with your favorite dressing.

Options:

Add shaved cheese, toasted nuts or dried fruits if desired

Salad may be tossed to create a “chopped” salad

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