diy charcuterie salad bar



prep time:
15

featured product:
baby spring mix

turn your favorite grazing platter into a meal! by organizing this recipe in a diy setup, you allow your guests to be creative and customize their own meal.

ingredients

1 box **organicgirl® baby spring mix**
8 slices each: prosciutto, salami, and dried sausage
8oz aged gouda, sliced
8oz sliced brie
½ cup olives, halved
½ cup peppadews, halved
4 oz fresh figs, quartered
¼ cup chopped hazelnuts
optional sesame breadstick

dressing:

favorite store bought balsamic vinaigrette
or
½ cup evoo
¼ cup red wine vinegar
½ tsp dried oregano
½ tsp garlic powder
pinch salt

directions

put out mini bowls of all your ingredients above. organize meats together, cheeses together, pickled ingredients together and fresh ingredients.

to assemble salad, create a bed of spring mix and add all of your favorite toppings.

dressing: add to small mason jar and shake vigorously until emulsified

nutrition

of servings: 4

calories: with dressing 966, without 1240
fat: with dressing 77, without 105
cholesterol: with dressing 212, without 212
sodium: with dressing 3105, without 3144
total carbohydrate: with dressing 18, without 22
total sugars: with dressing 12, without 12
protein: with dressing 56, without 57