

Plate Dream

Easy Classic Chef Salad Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 cups romaine lettuce, chopped
- [ ] 2 cups cooked turkey breast, sliced
- [ ] 1 cup cheddar cheese, cubed
- [ ] 2 hard-boiled eggs, sliced
- [ ] 1/4 cup red onion, thinly sliced
- [ ] 1/2 cup cherry tomatoes, halved

Dressing

- [ ] 3 tbsp olive oil
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp honey
- [ ] Salt and black pepper to taste

Instructions

1. Wash and thoroughly dry the lettuce; place in a large bowl.
2. In a small bowl, whisk together olive oil, vinegar, mustard, honey, salt, and pepper until emulsified.
3. Drizzle half of the dressing over the lettuce and toss gently.
4. Arrange sliced turkey, cheese cubes, boiled egg slices, red onion, and cherry tomatoes on top of the lettuce.
5. Finish with the remaining dressing, a pinch of pepper, and serve immediately.

Nutrition per serving

320 kcal	24 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier bite, add a splash of lemon juice to the dressing.
- For extra crunch, sprinkle toasted sunflower seeds just before serving.
- Feel free to swap turkey for grilled chicken or smoked salmon.