

# NAPOLEON SALAD

Classic Italian-American salad with fresh creamy basil dressing features a stacked caprese. Wrap the greens with a ribbon of cucumber for an over-the-top presentation.

**Executive Chef John Findley, University Club of MSU**

**Featured Food:** Napoleon Salad

**Yield:** 6 servings

## Ingredients

3 large ripe tomatoes (6 slices per tomato)	10 fresh basil leaves
2 large fresh mozzarella balls (6 slices per ball)	2 c. buttermilk
6 large fresh basil leaves	4 c. mayonnaise
Salt and pepper	Juice from ½ fresh lime
18 oz. mixed greens	Salt
1 cucumber, sliced lengthwise into ribbons	Pepper
Toast points, optional	½ t. garlic salt

Creamy Basil Dressing:

## Preparation

For the salad:

Using a baking tray, place six slices of tomato on the tray. Top each tomato with a slice of mozzarella. Then top each with another slice of tomato. Sprinkle all with salt and pepper. Add another slice of mozzarella to each. Place a fresh basil leave on top of each slice of cheese. Finish by adding a slice of tomato to each stack. Refrigerate.

Using six salad plates, place 3 oz. of mixed greens onto each plate. Cut the tomato-mozzarella stack in half and place each onto the plate. Drizzle the basil dressing on the lettuce or serve dressing on the side. Add toast points if desired.

For the dressing:

Combine all ingredients in blender until smooth and all the basil leaves are pulverized.