

# French Bistro Salad

## with Goat Cheese Toasts

Nothing pairs quite as beautifully as a sunny day with a French Bistro Salad, goat cheese, and a crisp chardonnay. The delicate bib lettuce is lightly dressed with a tangy house vinaigrette that sings with a subtle tarragon bite. The salad is perfectly balanced by the creamy goat cheese and warm, salty toast; rounded off by cutting through the flavors with the slightly buttery chardonnay. You'll be transported to the French seaside and wearing all white once you take a bite.



*Pair with chardonnay*

### Ingredients:

One head bib lettuce  
1 tablespoon minced shallot  
1 teaspoon lemon juice  
1 tablespoon fresh chopped parsley  
2 tablespoons house vinaigrette (as follows)  
  
One baguette, sliced  
4 ounces goat cheese, room temperature

### House Vinaigrette

¾ cup avocado or canola oil  
¼ cup red wine vinegar  
¼ teaspoon salt  
¼ teaspoon pepper  
½ tablespoon dried tarragon  
½ tablespoon dried chives  
½ tablespoon minced shallot  
2 tablespoons Dijon mustard

### Directions:

In a small frying pan, melt butter. Place baguette slices long side down in the butter and heat until golden. Flip and repeat. Remove from the pan and sprinkle it with a bit of salt. Spread with goat cheese.

Carefully tear the leaves of the bib lettuce off the stem. Wash and thoroughly dry.

In a 16 ounce Mason jar, whisk together house vinaigrette ingredients until thick and emulsified.

In a large bowl, toss lettuce, minced shallot, lemon juice, fresh chopped parsley, and 2 tablespoons of the house vinaigrette until evenly coated.

Arrange the leaves from biggest on the bottom to smallest on the top on the plate. Garnish with extra chopped parsley.

Serve with goat cheese toast and a crisp chardonnay. Enjoy!