

Choco Fever Dream

Easy Classic Chef Salad

A bright, easy chef salad with lettuce, turkey, cheese, and a simple vinaigrette, ready in minutes.

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 4 cups romaine lettuce, torn
- [ ] 1 cup cooked turkey breast, sliced
- [ ] ½ cup cheddar cheese, cubed
- [ ] 2 hard-boiled eggs, sliced
- [ ] ½ cup cherry tomatoes, halved
- [ ] ¼ cup red onion, thinly sliced

For the Dressing

- [ ] 3 tbsp olive oil
- [ ] 2 tbsp red wine vinegar
- [ ] 1 tsp Dijon mustard
- [ ] ¼ tsp honey
- [ ] Salt and pepper to taste

Instructions

1. Wash the lettuce, spin dry, and place in a large bowl.
2. In a small cup, whisk together olive oil, vinegar, mustard, honey, salt, and pepper; let sit a moment.
3. Add the turkey, cheese, eggs, tomatoes, and onion to the lettuce; drizzle half the dressing and toss gently.
4. Taste and add more dressing if needed; serve immediately, perhaps with a slice of crusty bread.

Nutrition per serving

280 kcal	22 g	9 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a creamier texture, stir in a tablespoon of Greek yogurt to the vinaigrette.
- For extra crunch, sprinkle toasted pumpkin seeds just before serving.
- Make the dressing ahead and refrigerate; it melds beautifully overnight.