

# Betty's Exquisite Chef's Salad Recipe



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In this video, Betty describes how to make an Exquisite Chefs Salad. This recipe uses the Baked Flour Tortilla Cups and the Homemade Russian Dressing from my two previous uploads, and it also include fresh, green shredded lettuce, ham strips, turkey strips, Swiss cheese, hard-boiled eggs, and Roma tomatoes. It is presented in exquisite style!

Ingredients (Use the amount you need to make the number of salads you want):

baked flour tortilla cups (Please see my Baked Flour Tortilla Cups for the recipe.)

iceberg lettuce, washed, dried with paper towel, and shredded

baked ham (can be slices from the deli or leftovers, then cut into strips about  $\frac{1}{4}$  inch wide and 1  $\frac{1}{2}$  inches long)

oven roast turkey (can be slices from the deli or leftovers, then cut into strips about  $\frac{1}{4}$  inch wide and 1  $\frac{1}{2}$  inches long)

shredded Swiss cheese

hard-boiled eggs, cut in quarters, lengthwise

Roma tomatoes, washed and dried with paper towel and cut in quarters or sixths, lengthwise, depending on the size

Russian salad dressing (Please see my Homemade Russian Salad Dressing for the recipe—or use a bottled dressing of your choice.)

On a serving plate, place desired amount of shredded lettuce at the center. On top of the lettuce, place 3 baked flour tortilla cups, with conical tips meeting and radiating out from the center. Fill one cup with desired amount of ham strips, another with desired amount of turkey strips, and the third with the desired amount of shredded Swiss cheese. Now, place 4 hard-boiled egg quarters evenly around the edge of the serving plate. Intersperse 4 Roma tomato quarters or sixths around the edge of the plate between the hard-boiled egg quarters. This makes a beautiful display! To serve, you may empty the three baked flour tortilla cups on top of the lettuce, bring the hard-boiled eggs and Roma tomato slices in from the edge and toss the salad together. Drizzle Russian salad dressing over the top, and eat, using the crisp, empty baked tortilla cups in the place of bread or crackers. This is a gorgeous, light, and great-tasting salad! I hope you enjoy it!--Betty ☐