



## diy charcuterie salad bar

prep time:  
**15**

featured product:  
**baby spring mix**

turn your favorite grazing platter into a meal! by organizing this recipe in a diy setup, you allow your guests to be creative and customize their own meal.



## ingredients

1 box **organicgirl® baby spring mix**  
8 slices each: prosciutto, salami, and dried sausage  
8oz aged gouda, sliced  
8oz sliced brie  
½ cup olives, halved  
½ cup peppadews, halved  
4 oz fresh figs, quartered  
¼ cup chopped hazelnuts  
optional sesame breadstick

dressing:

favorite store bought balsamic vinaigrette  
or  
½ cup evoo  
¼ cup red wine vinegar  
½ tsp dried oregano  
½ tsp garlic powder  
pinch salt

## directions

put out mini bowls of all your ingredients above. organize meats together, cheeses together, pickled ingredients together and fresh ingredients.

to assemble salad, create a bed of spring mix and add all of your favorite toppings.

dressing: add to small mason jar and shake vigorously until emulsified

## nutrition

# of servings: 4

calories: with dressing 966, without 1240  
fat: with dressing 77, without 105  
cholesterol: with dressing 212, without 212  
sodium: with dressing 3105, without 3144  
total carbohydrate: with dressing 18, without 22  
total sugars: with dressing 12, without 12  
protein: with dressing 56, without 57