

## Romaine and Summer Vegetable Salad

- 1 head Romaine lettuce
- 1 small red onion
- 2 small yellow pattypan squash or zucchini, sliced ¼ inch thick
- 16 yellow pear or cherry tomatoes, halved
- 1 small red bell pepper, thinly sliced into strips
- 4 large red radishes, thinly sliced
- 2 cucumbers, sliced
- 1 teaspoon salt
- ½ cup grated parmesan
- Vinaigrette

Separate the leaves of the romaine and shred them into bite size pieces. Wash and dry the leaves and wrap them lightly in a kitchen towel; put them in the refrigerator until needed. Slice the onion and cover in cold water and refrigerate.

Bring a quart of water to a boil and add a teaspoon of salt. Add the squash and boil 30 seconds, and then remove to a bowl of cold water to stop the cooking. Drain and set aside.

Cut and prepare remaining vegetables. Just before serving, drain the onions and add to the rest of the vegetables.

Pour most of the vinaigrette onto the vegetables and gently mix it in with your hands. Dress the lettuce with the remaining vinaigrette. Lay the lettuce around the sides of the bowl and set the vegetable in the middle. Grate the cheese over the top.

**Servings: 4-6**