

Green Goddess Beau Monde Salad

Ingredients:

- 1 bunch romaine, washed and torn into bite size pieces
- two avocados, diced
- 4 green onion stems, diced
- 1 cucumber, peeled and thinly sliced
- 1/2 finely chopped celery
- 4 lemons, juiced
- shaved parmesan (1/3 of a cup)
- 3 tablespoons Beau Monde seasoning salt (I buy McCormick's, if you can't find it at your local grocery store then see recipe below to make it from scratch)
- 1/4 cup canola/vegetable oil (extra virgin olive oil is too thick, do not use that as a substitution for this recipe)

Directions:

1. In a large salad bowl whisk the oil, lemon juice and Beau Monde seasoning salt.
2. Add the green onion, celery, cucumber, avocado and half of the parmesan cheese - combine this into the dressing.
3. Add the chopped Romain on top of this mixture but do not mix.
4. Let this rest in the fridge for a good hour before serving.
5. Toss and add the rest of the parmesan.