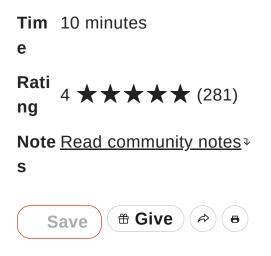
Green Salad With Sour Cream and Onion Dressing

By Jesse Szewczyk





James Ransom for The New York Times. Food Stylist: Barrett Wash

This playful recipe borrows the flavors of <u>sour creand onion dip</u> and reimagines them into a bright, punchy salad with a creamy dressing. Onion power is used without restraint here, highlighting the virror of the reliable pantry staple. Tossing the dressing a mountain of crisp lettuce leaves tames its intension and creates a well-balanced salad that makes the perfect accompaniment to any meal. If you like, garnish it with crushed potato chips right before serving for an additional pop of texture and a nod its inspiration.

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INGREDIENTS

Yield: 4 to 6 servings

PREPARATION

Step 1

¹/₂ cup sour cream

2 tablespoons sherry vinegar or red wine vinegar

1 tablespoon onion powder

2 teaspoons honey or agave nectar

2 teaspoons Dijon mustard

1 teaspoon Worcestershire sauce (optional)

1 garlic clove, finely grated or minced

Kosher salt (such as Diamond Crystal) and freshly ground pepper

¹/₄ cup finely chopped chives, plus more for serving

10 loosely packed cups torn or chopped lettuce leaves, such as butter lettuce or romaine hearts (about 8 to 10 ounces, depending on the variety)

Add to Your Grocery List

Ingredient Substitution Guide

Nutritional Information

RATINGS

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Make the dressing: In a large bowl, combine the sou cream, vinegar, onion powder, honey, mustard, Worcestershire sauce, garlic and a pinch each of salt pepper. Whisk until the mixture is completely smoot Stir in the chives. (The dressing can be made up to 3 days in advance and stored in an airtight container ir refrigerator.)

Step 2

Dress the salad: Add the lettuce to the dressing and gently toss until evenly coated. Taste for seasoning, adding salt or pepper as desired.

Step 3

Serve the salad with additional chives sprinkled on team and a few more cracks of pepper.

COOKING NOTES

Add Note