

Green Salad With Sour Cream and Onion Dressing

By [Jesse Szewczyk](#)



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

Time 10 minutes

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Rating 4 ★★★★★ (281)

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This playful recipe borrows the flavors of [sour cream and onion dip](#) and reimagines them into a bright, punchy salad with a creamy dressing. Onion powder is used without restraint here, highlighting the virtues of the reliable pantry staple. Tossing the dressing into a mountain of crisp lettuce leaves tames its intensity 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 to its inspiration.

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INGREDIENTS

Yield: 4 to 6 servings

PREPARATION

Step 1

½ 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

¼ 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)

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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 in 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 t and a few more cracks of pepper.

COOKING NOTES

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