



# Italian Chopped Salad with Hot Honey

EASY • 15 MINS

Crisp cos, ripe tomatoes, artichokes, salami, and bocconcini... all tossed through a vibrant dressing with a Capilano Hot Honey kick! Fresh, flavourful and full of texture, it's the ultimate festive salad.



**SKILL LEVEL**  
Easy

**PREP TIME**  
15

**SERVINGS**  
4-6

## Ingredients

Visit [capilano.com.au](http://capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilano.com.au on Instagram or Facebook and you could be featured on our page!



## Method

- 2 heads cos lettuce
- $\frac{1}{2}$  cup cucumber, sliced
- 150g cherry tomatoes, sliced
- 150g semi dried tomatoes
- 100g artichoke hearts
- $\frac{1}{3}$  cup cherry bocconcini
- $\frac{1}{2}$  red onion, thinly diced
- 200g mixed salami, thinly sliced
- Fresh basil

### Dressing:

- 1 tbsp extra virgin olive oil
- 3 tbsp white wine vinegar
- 1 tbsp Capilano Hot Chilli Honey
- Salt

### Used in this recipe



#### Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

#### Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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