



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 capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 2 heads cos lettuce
- ½ cup cucumber, sliced
- 150g cherry tomatoes, sliced
- 150g semi dried tomatoes
- 100g artichoke hearts
- ⅓ cup cherry bocconcini
- ½ 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

Method

1. In a small bowl or jar, whisk together the olive oil, white wine vinegar, Capilano Hot Chilli Honey, and a pinch of salt until well combined. Set aside.
2. Arrange the cos lettuce, cucumber, cherry tomatoes, semi-dried tomatoes, artichoke hearts, bocconcini, red onion, and salami in a large serving bowl.
3. Drizzle with the prepared dressing, scatter with fresh basil, and serve immediately.

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 fiery 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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