



Nancy's Chopped Salad

October 5, 2023

This iconic salad from Chef Nancy Silverton of Pizzeria Mozza in LA is full of cheffy tricks: Salting the tomatoes ahead to make them taste more tomatoey, soaking the onion in ice water to wash away any funky aftertaste, and adding more lemon juice and oregano to finish the salad after applying copious amounts of the garlicky oregano-spiked dressing. It's a salad that is punchy and somehow reminiscent of your favorite pizzeria, but elevated. It can be a meal on its own, but it's also a great way to stretch Friday night pizza into a full-fledged date night.

Serves 4-6

Ingredients:

Oregano Vinaigrette:

- 4 cloves garlic, grated on a Microplane-style grater
- 2 tablespoons dried oregano
- 2 teaspoons Diamond Crystal kosher salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons lemon juice (or the juice of one lemon)
- ¼ cup red wine vinegar
- ¼ cup extra virgin olive oil

For the Salad:

- 1 (15oz) can chickpeas, drained and rinsed
- 1 small red onion, peeled with top and root end trimmed
- ¼ pound of provolone, sliced ⅛" thick, then cut into ¼" ribbons*
- ¼ pound salami (like Genoa), sliced ⅛" thick, then cut into ¼" ribbons*
- 6-8 small pickled pepperoncini, sliced thinly into rings, stems discarded
- 1 pint cherry tomatoes, like Sungolds or Sweet 100s, sliced in half
- 1 head iceberg lettuce
- 1 head radicchio
- 1-2 tablespoons lemon juice
- 1-2 tablespoons dried oregano, for sprinkling

Method:

1. Whisk together the vinegar, oregano, lemon juice, grated garlic, and the salt and pepper in a medium bowl. Let the mixture rest for 5 minutes (to marinate the oregano). Add the oil in a slow, steady stream, whisking constantly to form a semi-emulsified vinaigrette. Taste for seasoning, and add more lemon juice as needed. It should be thick with garlic and oregano and taste really punchy. Remove about ⅓ of the dressing from the bowl if you're using a small head of iceberg, and save for another use.
2. Cut onion in half from top to root end (lengthwise). Separate the layers of the onion and stack two or three layers on top of one another, then cut them lengthwise into 1/16-inch-wide strips. Repeat with the remaining onion layers. Place the onion in a small bowl of ice water to sit while you prepare the rest of the ingredients. Drain the onion and



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pat dry with paper towels before adding to the salad. *Alternatively, you may keep the onion whole, and slice the onions into paper-thin rings on a mandoline, then soak in ice water and dry before adding to salad.*

3. Cut the tomatoes in half, and add to the bowl with the vinaigrette. The salt in the dressing will cause the tomatoes to release their juices, and taste more seasoned. Add the chickpeas, and pepperoncini to the bowl with the vinaigrette, and gently toss everything.
4. Cut the iceberg lettuce in half through the core. Then cut each half through the core into quarters. Remove and discard the outer leaves, and discard the core. Cut the quarters crosswise into 1/4-inch-wide strips. Repeat with the remaining lettuce; thinly slice the radicchio in the same way.
5. Combine the lettuce, radicchio, provolone, salami, and onion in a large, wide bowl. Add the vinaigrette, tomatoes, chickpeas, and pepperoncini while tossing to thoroughly combine. Sprinkle with additional lemon juice and season with salt and pepper to taste.
6. Transfer the salad to a large platter or divide it among individual plates, piling it like a mountain. Sprinkle extra dried oregano on top and serve.

***Notes**

You may purchase the salami and provolone sliced, and then simply cut into ribbons, but if you'd like more texture in the salad, buy the cheese and salami in whole chunks, then cut into 1/8-inch-sized matchsticks.

***Adapted mostly from [The Mozza Cookbook](#) by Nancy Silverton, Matt Molina and Carolynn Carreno.*