

SALAD WITH WALNUT-MUSTARD DRESSING

- 1 tablespoon regular or low-fat mayonnaise
- 1 tablespoon fresh lemon juice
- 1 tablespoon walnut oil or olive oil
- 2 teaspoons GOOD EATS Jalapeno Honey mustard
- 1/2 head radicchio, torn into bite-size pieces
- 1/2 head Bibb lettuce, torn into bite-size pieces
- 1/4 cup coarsely chopped walnuts, toasted

Combine mayonnaise, lemon juice, oil and mustard in small bowl. Whisk to blend well. Season dressing to taste with salt and pepper. Combine radicchio and Bibb lettuce in large bowl. Add dressing; toss to coat evenly. Divide salad between 2 plates. Sprinkle with walnuts and serve. 2 servings; can be doubled.