



**GOOD  
FOOD**

**S T O R E**

## Arugula & Mixed Green Salad with Chicken Italian Sausage

- 4 chicken Italian sausages**
- 4 cups arugula leaves** (about 6 large bunches)
- 4 cups mixed greens**
- 1 medium fennel bulb**, tops trimmed, bulb cut into matchstick-size strips
- 3 tablespoons fresh chives**, chopped
- 3 tablespoons olive oil**
- 1 1/2 tablespoons balsamic vinegar**
- Parmesan cheese shavings**

**Yields 4 servings.**

Sauté sausages in heavy large skillet over medium heat until well browned and cooked through, about 15 minutes.

Meanwhile, combine arugula, mixed greens, fennel and chives in large bowl.

Whisk olive oil and vinegar in small bowl to blend well. Season generously with salt and pepper.

Toss salad with dressing.

Top salad with Parmesan shavings and sausages and serve.

*A version of this recipe originally appeared in Bon Appétit, October 1997.*