

Garden Vegetable Salad

"Cauliflower" - Cornell Cooperative Extension pamphlet.

Ingredients

½ small head cauliflower,
broken into florets (about
2 cups)

1 cup carrots, peeled and
cut into 1 inch pieces

2 cups green beans, cut
into 1 inch pieces

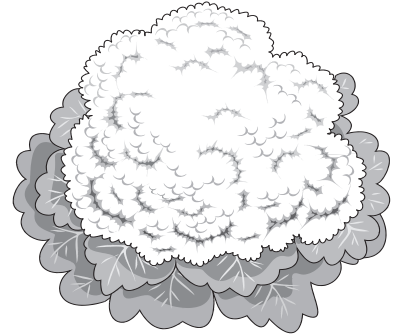
2 ounces Cheddar
cheese, cubed

½ cup Italian-style salad
dressing

¼ cup sliced green
onions

1/8 teaspoon salt

8 ounces plain yogurt



Directions

Cook vegetables separately in boiling, salted water, just until tender.

Drain.

Marinate vegetables and cheese in Italian dressing.

Cover and chill for several hours.

Drain off dressing.

Fold onion and salt into yogurt; toss vegetables with yogurt.

Serve in lettuce-lined bowl.

Serves 4.