



# Green Salad with Pesto Verde Dressing

Crisp, fresh salad with a quick pesto verde dressing

 Easy  4 Servings  5 min.



Green pesto adds that Italian finishing touch—and not just for pasta: This pesto verde dressing has a fresh, savory flavor and comes together in a flash. That's how quickly you can make a delicious salad with an Italian twist! If you're still looking for a simple recipe for your next barbecue, you can find inspiration here.

## Ingredients

1 head of green oak leaf lettuce  
4 tbsp sour cream  
200 ml milk  
6 tsp ORO di Parma Pesto Verde  
lemon juice  
Salt and freshly ground pepper

## Step 1: The Preparation

Wash the crisp oak leaf lettuce under cold running water, then spin it dry. Then you can tear it into small pieces.

## Step 2: The Pesto Verde Dressing

Put the sour cream, milk, and pesto verde in a salad bowl. Mix the ingredients well and season the dressing with salt, pepper, and fresh lemon juice to taste.

## Step 3: The Finale

Don't toss the salad with the pesto verde dressing until just before serving. That way, it stays crisp and fresh. The dressing tastes great not only with oak leaf lettuce, but also with lamb's lettuce or mixed leaf lettuce. Depending on your taste, you can top the salad with additional ingredients like walnuts, onions, or tomatoes. Just the way you like it. Buon appetito!

## Used products:



You can find this and more delicious recipe ideas at:

[www.rodiparma.de/en/italian-recipes](http://www.rodiparma.de/en/italian-recipes)