

Red Wine Vinaigrette

- ½ cup extra-virgin olive oil
- ¼ cup red wine or red or white balsamic vinegar
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- ½ teaspoon dried hot red pepper flakes
- 6 leaves fresh basil, minced
- 1 teaspoon anise or fennel seeds, lightly crushed
- 3 tablespoons minced fresh parsley
- 1 teaspoon kosher salt

Mix all ingredients in a nonreactive container.

Pour vinaigrette over salad to moisten the vegetables. (If salad is left overnight, it will absorb dressing so the next day it will not be as moist.)

On each serving plate, place a portion of mixed greens, if desired. Top with dressed vegetables and sprinkle with Parmesan cheese or crumbled feta cheese, if desired.