

# The famed Ivanka Trump Salad



By former Executive Chef to the President of the United States, Marti Mongiello

It has been a pleasure to work with several Presidents from the Bushes to the Trumps and to be a loyal servant in the White House Military Office.

I first worked with Don by being employed at one of his private clubs to help with restaurant design and a few ideas for recipes. I so enjoyed Ivanka's famous salad on the menu the first time I ate there! It was so great. I

wanted everyone to have a chance to also enjoy it. As the White House has all types of visitors daily, they (like some guests from Africa) often get to try the fun recipes as well. The ladies in the photo are Joy Bishara and Lydia Pogu who had been previously kidnapped by Boko Haram, who visited President Donald J. Trump, and his daughter, Ivanka Trump. Photo credits White House and Martin CJ Mongiello.



**The U.S.  
Presidential  
Culinary  
Museum®**  
Grover, NC



### For the Salad

2 cups chopped romaine

2 oz canned chickpeas, drained

5 cherry tomato halves

2 oz roasted corn

2 oz blanched green beans

2 oz cubed Swiss cheese

2 oz balsamic vinaigrette

Arrange romaine lettuce on plate, and layer with chickpeas, tomatoes, corn, green beans, and cheese. Drizzle with Balsamic Vinaigrette (see recipe below)

For the Balsamic vinaigrette: 6 oz balsamic vinegar, 2 oz rice wine vinegar, 1/2 c Dijon,

2 Tbl minced shallots, 1 Tbl minced garlic,  
1/2 Tbl Worcestershire, 1 each lemon juice

1/4 tsp cayenne, 1/4 Tbl salt, 1/4 tsp black  
pepper, 18 oz olive oil, 8 oz salad oil, 3 Tbl  
Parmesan

1 Tbl parsley, 1 tsp dry mustard

