

# PERFECT SPRING SALAD

SERVES 6-8

.....

*For the salad:*

*1 large or 2 small heads butter lettuce, washed, spun dry and leaves torn into bite size pieces (about 16 cups)*

*1 cup thinly sliced red cabbage*

*4 radishes, sliced as thin as possible*

*2 carrots, preferably purple, scrubbed clean and julienned or sliced super thin*

*½ 1.75 ounce box micro greens*

*1 bunch fresh chives, chopped*

*For the dressing: (this will provide slightly more than you need, but will allow for a few add-ins)*

*1 ½ teaspoons Dijon mustard*

*3 Tablespoons apple cider vinegar, preferably raw*

*½ teaspoon sea salt*

*Freshly ground black pepper to taste*

*6-8 Tablespoons unrefined, cold-pressed, extra-virgin olive oil (depending on strength of vinegar)*

*1 teaspoon raw honey*

*Other additions/substitutions: a few kumquats sliced crosswise, chopped sugar snap peas, thinly sliced fennel, avocado, feta cheese, edible flowers, walnuts, mint leaves, flaky sea salt*

.....

1. Place the butter lettuce in a large bowl and layer the remaining ingredients on top.
2. Place all the ingredients for the dressing in a bowl or screw top jar and whisk or shake to combine.
3. Drizzle just enough dressing to coat lightly and toss together. Finish with a sprinkle of flaky sea, if desired.