

Recipe Name **Spring Salad with Meyer Lemon Vinaigrette**

Ingredients:

- 3 1/2 oz. arugula (about 1/2 a bag or 3 cups) or other green of choice
- 1 cup thinly sliced radicchio
- 2 cups pea tendrils or other sprouts
- 4 radishes, sliced as thinly as possible (or 1 watermelon radish)
- 1 bulb fennel, thinly sliced
- 1 bunch chives, chopped

Dressing:

- 2 Tbsp. apple cider vinegar, preferably raw with mother
- 3 Tbsp. Meyer Lemon juice (can sub regular lemon juice)
- 1/2 cup Extra Virgin Olive Oil
- 1 tsp. Dijon mustard
- 1/2 tsp. sea salt
- Freshly ground black pepper to taste
- 1 tsp. raw organic honey

Other possible additions/substitutions: a few kumquats, sliced crosswise, chopped sugar snap peas, avocado, mint, or nuts

Directions

1. In a small bowl, whisk together all the dressing ingredients except the olive oil. Once well combined, slowly add the olive oil, whisking briskly to emulsify.
2. Add all salad ingredients to large bowl. Toss with dressing before serving. Finish with a sprinkling of sea salt if desired.