

Recipe of the Week

October 22, 2018



Roman-inspired mixed green salad

A vibrant, mixed green salad that packs some of the freshest ingredients you can find! Plus, a light dressing of healthy olive oil and lemon juice give it a quintessential lightness to your next meal.

Ingredients

- Mixed and leafy greens (such as lettuce, chicory, endive, kale, fennel, parsley, basil, radicchio and more) picked at peak freshness
- Extra-virgin olive oil
- Fresh lemon juice
- Sea salt

Directions

1. Pick over the leafy vegetables, discarding any wilted or damaged leaves. Cut lettuce leaves free of their cores, pick the tender herbs from stems, and quarter, core and slice tight leafy heads like radicchio and endive.
2. Wash everything in several changes of water until no dirt or grit remains. Dry well.
3. In a large serving bowl, gently toss salad with just enough olive oil to gently coat leaves. Add a splash of lemon juice and salt to taste, tossing to combine. Serve and enjoy!

Recipe adapted from Serious Eats