

Shaved Rhubarb and Asparagus Salad



Yield: 4 servings

Ingredients

½-Cup Rhubarb, Bias Sliced, ⅛-Inch Slices

½-Cup Asparagus, Woody Part of Stem Removed, Bias Sliced, ⅛-Inch Slices

1-Cup Spring Lettuce Greens, Torn into Bite-Sized Pieces

1-Cup Baby Spinach Leaves

½-Cup Honey-Balsamic Vinaigrette (See Recipe)

4 Tablespoons Fresh Chive, Chopped

4 Ounces Goat Cheese, Crumbled

Cracked Black Pepper, To Taste

Method

- 1) Thinly slice the rhubarb and asparagus on the bias and place in a mixing bowl.
- 2) Add the lettuce, and baby spinach.
- 3) Add the prepared vinaigrette and toss gently to combine all ingredients.
- 4) Arrange the salad on a platter or individual plates.
- 5) Top the salad with the crumbled goat cheese, and then top with fresh chive.

Honey-Balsamic Vinaigrette



Yield: 1 Cup

Ingredients

¼-Cup Honey

¼-Cup Balsamic Vinegar

½-Cup Extra Virgin Olive Oil

Salt and Pepper to Taste

Method

- 1) Combine the honey and vinegar in a mixing bowl and mix well.
- 2) Slowly add the olive oil in a slow stream while whipping the dressing. This will keep the oil and vinegar from separating.
- 3) Add salt and pepper to taste.