

RAINBOW CHARD SLAW WITH YARROW-BERRY VINAIGRETTE

1 BUNCH	RAINBOW CHARD
1/2 LB.	CUCUMBER, JULIENED
1/3 LB.	STRAWBERRIES, SLICED THIN
2OZ.	RASPBERRY VINEGAR
6OZ.	365 EXTRA VIRGIN OLIVE OIL
1/2 T.	DIJON MUSTARD
1 T.	YARROW FRONDS, CHOPPED
1 T.	BLACK SESAME SEEDS, LIGHTLY TOASTED

RECIPE:

- WASH CHARD WELL AND ALLOW TO DRY
- SLICE STEMS 1/4" THICK
- SLICE GREENS 1/2" WIDE
- COMBINE CHARD WITH ONIONS AND CUCUMBER

DRESSING:

- WHISK TOGETHER VINEGAR, OLIVE OIL, DIJON MUSTARD, YARROW, BLACK SESAME SEEDS WITH SALT AND PEPPER TO TASTE

ASSEMBLE:

COMBINE DRESSING WITH VEGETABLES AND HALF THE BERRIES, RESERVE HALF THE BERRIES FOR GARNISH

This recipe was developed by
CHEF DAN ROTHMAN

