

### Three Greens Salad with Strawberry-Basil Vinaigrette

Prepared for the Edible Academy Opening Weekend Celebration by Garden to Café -- Chef George Edwards

Serves 2 – 4

#### Ingredients:

1 bunch arugula  
1 bunch spinach  
1 bunch kale  
1 celeriac, shredded, or 3 carrots, shredded  
1 pint strawberries, de-stemmed and quartered  
3 ounces herb vinaigrette

#### For the dressing:

½ pint Strawberries  
1 bunch Basil (including stems)  
1 Tablespoon Dijon Mustard  
2 ½ Tablespoons Apple Juice  
2 ½ Apple Cider Vinegar  
¼ cup Extra-Virgin Olive Oil or Vegetable Oil  
Salt  
Black Pepper

#### Instructions:

Chop the spinach into bite-size pieces, wash and dry thoroughly. Chop the arugula into bite-size pieces, wash and dry thoroughly. Cut the kale into bite-size pieces, wash and dry thoroughly. Peel the outside of the celeriac (or carrots), then shred using either a box grater or a food processor. Wash and de-stem the strawberries, then quarter.

Make the dressing: in a food processor or blender puree the strawberries and basil; In the same food processor or blender add the mustard, red wine vinegar, apple cider vinegar, salt and pepper until all the ingredients are blended; With the motor running, slowly add the olive oil or vegetable oil. Continue mixing until the dressing thickens up; Taste the dressing with a piece of kale. Adjust seasonings if necessary.

Add to the kale in a mixing bowl and let sit for 1/2 hour. Add the remaining greens, shredded celeriac and quartered strawberries and mix.

To serve, garnish salad with a little shredded celeriac and strawberries.

