FALL GARDEN SALAD WITH HONEY MUSTARD DRESSING
Shared by Tania Rivera and Susanne Costa
Yield: 6–8 servings

Ingredients
10 lettuce leaves (from approximately 1 head lettuce)
1 bunch tender chard (6–8 leaves)
1 bunch bok choy or baby bok choy (6–8 leaves)
4 carrots
1 bunch (6–8) radishes
10–12 nasturtium blossoms, or to taste (optional)

For the dressing
2 tablespoons fresh lemon juice
1 tablespoon white wine vinegar or 365 Everyday Value® Organic Apple Cider Vinegar
6 tablespoons 365 Everyday Value® Extra Virgin Olive Oil
1 teaspoon 365 Everyday Value® Organic Dijon Mustard, or to taste
365 Everyday Value® Kosher Sea Salt and 365 Everyday Value® Ground Black Pepper, to taste
1 teaspoon 365 Everyday Value® Organic Mountain Forest Honey Light Amber, or to taste

Instructions
For the salad:
Wash the lettuce, chard, and bok choy. Remove the tough stems from the chard. Cut all three types of greens into thin, ribbon-shaped slices. Place them in a bowl.

Peel and grate or dice the carrots. Wash and dice the radishes. Place them in the bowl. Place the nasturtium blossoms on top. Serve with honey-mustard dressing.

For the dressing:
In a bowl, whisk together the lemon juice, vinegar, and olive oil. Add the mustard, salt, and pepper, and whisk to combine. Add the honey, whisking again before serving.

365 Everyday Value® products are found exclusively at Whole Foods Market®.