

Spring Salad with Fava, Shaved Watermelon Radish, Raspberries and Mint with Honey-Dijon Vinaigrette

Ingredients to serve 4:

For salad:

- 1 head Bibb lettuce
- 8 oz baby greens (spinach, kale, baby lettuce)
- 1 cup fava, par boiled, exterior skin removed
- 1 watermelon radish, shaved
- 1 cup crumbled good quality feta
- ½ cup toasted pine nuts
- 1 cup fresh raspberries
- 1 sliced avocado
- 1 bunch mint leaves, torn



For salad dressing:

- 1 tablespoon honey
- 3 tablespoons creamy dijon mustard
- Squeeze of lemon
- ¼ cup white balsamic vinegar
- ¾ cup olive oil
- kosher salt and pepper to taste

Directions:

In a large salad bowl, place greens in bowl.

Tear leaves of Bibb lettuce on top so light green leaves are exposed. Scatter prepared fava beans, shaved radish and remaining ingredients on top.

If desired, slice avocado thinly and fan in decorative manner in center of salad.

Pour dressing on top and enjoy!