

RED BICYCLETTE

Summer Salade Verte (Greens Salade) with Citrus Vinaigrette

For the salad:

1/2 lb. Mixed greens
1 lb Small red potatoes, boiled and cut into wedges
2 T Extra virgin olive oil
Salt and pepper
1 lb Ripe, medium size tomatoes, cut into wedges
16 Asparagus, trimmed, steamed and cut into 2 inch long pieces

For the Vinaigrette:

1 T Honey
1/2 t Dry mustard
1/4 c Fresh orange juice
1 T Lemon juice
1 t Shallots, minced
1/2 t Orange zest
1/2 t Lemon zest
1/2 c Olive oil
Salt and pepper

Directions

For the salad:

In a large bowl, toss the greens with desired amount of vinaigrette. Remove from bowl and place on serving platter. In a large bowl toss the potatoes with extra virgin olive oil, salt and pepper. Lightly salt the tomatoes. Arrange the potatoes, tomatoes and asparagus around greens.

For the Vinaigrette:

Combine all ingredients except oil in food processor. Mix on high speed for 5 seconds. Add oil and pulse three or four times to combine. Season with salt and pepper to taste.

Serves 4

Delicious, when paired with Red Bicycleette® Chardonnay