

ASIAN ORGANIC SPINACH SALAD

SERVES 4

INGREDIENTS

FOR SALAD

- 6 oz Fresh spinach, washed and cleaned
- 1 Large carrot, peeled and cut into thin long juliennes
- 2 Navel oranges, remove the zest from one for Asian dressing
- 3 Scallions, greens sliced on a bias, whites minced for Asian dressing
- 5 Medium radishes, cut in thin slices
- 3/4 cup Bean sprouts

FOR ASIAN DRESSING

- 3 tbsp Rice wine vinegar
- 1 tsp Mayo
- 4 tbsp Extra virgin olive oil
- 1 tsp Sesame oil
- 2 tbsp Toasted sesame seeds, for garnish
- 1 tsp Dijon mustard
- Scallion whites, reserved from salad prep
- Reserved orange zest
- Salt to taste

DIRECTIONS

- 1** For the dressing, place first 6 ingredients in a medium size salad bowl and whisk together well. Slowly add in a thin stream the olive and sesame oils. Add more salt to taste.
- 2** Toss all of the prepared vegetables and mix well.
- 3** Divide salad between four salad plates and garnish with toasted sesame seeds and serve immediately.

