



Young Greens, Radishes & Lemon-Herb Vinaigrette Salad

Preparation time:  - 10 min

Ingredients (Serves 2)

- 100 g young salad greens (mesclun, rocket/arugula, baby spinach)
- 6 radishes, thinly sliced
- 1 tbsp olive oil
- ½ lemon (juiced)
- 1 tsp Dijon mustard
- 1 tbsp fresh parsley, finely chopped
- 1 tbsp fresh chives, finely chopped
- Salt and freshly ground pepper
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Instructions :

- In a salad bowl, combine the young greens and sliced radishes.
- In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard, salt, and pepper.
- Add the chopped parsley and chives to the dressing and mix well.
- Pour the dressing over the salad and toss gently to coat.
- Serve immediately.

Plumes des Etoiles