

## Mixed Green Salad with Balsamic & Grainy Dijon Dressing

Serves 4-6 People

### Ingredients

#### Salad

- 2 cups romaine lettuce hearts
- 2 cups leaf lettuce
- 2 roasted peppers, sliced in strips
- ½ cup radicchio
- ½ cup thinly sliced red onions
- 1 cup sliced button mushrooms
- 1 cup cooked white kidney beans
- ½ cup toasted cashews

#### Dressing

- ½ cup balsamic vinegar
- 4 tbsp grain Dijon mustard
- 1 clove garlic finely chopped
- 1.5 tbsp honey
- Salt & pepper to taste

#### Preparation

- Combine dressing ingredients in a mason jar, close the lid and shake vigorously. Set aside
- Trim, wash & drain salad greens. Tear into bite size pieces & place in a mixing bowl
- Add red onions, mushrooms & beans. Drizzle enough dressing to coat leaves & lightly toss
- Place equal amounts of salad on each serving bowl & garnish with toasted cashews & roasted peppers