



# Gourmet Chef

your culinary superstore

M-F 9am-6pm  
Sat 10am-6pm  
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

## **Simple Spring Salad with Red Wine Vinaigrette**

Serves 2 - 4

Embrace spring in style with this fresh salad! Butter lettuce is ever so tender, and pairs perfectly with asparagus, peas, mint, radishes, and savory bacon crumbles. A bright, mustard vinaigrette completes this fresh, spring green salad.

### ***Salad Ingredients:***

1 head of butter lettuce, torn into bite-sized pieces  
5 stalks fresh asparagus, diagonally cut into thin slices  
4 radishes, thinly sliced  
8 slices bacon, cooked until crispy, and crumbled  
1 cup frozen peas

### ***Dressing Ingredients:***

6 tablespoons olive oil  
2 tablespoons red wine vinegar  
1 teaspoon dijon mustard  
1 teaspoon honey  
1/4 teaspoon Kosher salt  
1/4 teaspoon freshly ground black pepper  
2 tablespoons fresh mint, minced

### ***Directions:***

1. Fry the bacon in a skillet until crispy. Remove the bacon from the pan, drain on a paper-towel lined plate, and set aside.
2. Drain most of the rendered bacon fat from the pan. Add peas to the skillet and heat for 1-2 minutes.
3. Prepare the lettuce, asparagus, and radishes and place in a large salad bowl. Add the peas and bacon crumbles.
4. Mix the dressing ingredients in a small bowl or container with a whisk. When ready to serve, drizzle the dressing onto the mixed salad ingredients, and toss until evenly distributed. Enjoy immediately.