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Brandon Crossroads
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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.