

SPRING VEGETABLE SALAD

With Asparagus, Cucumber, Radish and Parmesan

INGREDIENTS

Prep Time: 15 Minutes

Servings: 2-4

1 head Butter Lettuce, chopped
1 Cucumber, peeled into ribbons
6 oz Asparagus, peeled into ribbons
6 Radishes, sliced thin
½ cup Frozen Peas, blanched and cooled
2 ounces Feta, crumbled
2 ounces Parmesan, shaved
Dressing of choice, or recipe below

Quick Creamy Herb Dressing

1/4 cup Mayo
1/4 cup Sour Cream
1/4 cup Milk
1/8 teaspoon Onion Powder
1/4 teaspoon Garlic Powder
1/2 teaspoon Dried Dill
1/4 teaspoon Dried Parsley
1/8 teaspoon Salt
Pinch Black Pepper
1 teaspoon Lemon Juice

DIRECTIONS

1. On a platter, add chopped butter lettuce. Top with cucumber and asparagus ribbons, radishes and peas. Top with parmesan shavings and crumbled feta and drizzle with either your favorite dressing or the Quick Creamy Herb Dressing, recipe below.

Quick Creamy Herb Dressing:

1. Whisk together all ingredients in a medium bowl, cover and refrigerate until ready to use.