LA CUCINA AT THE MARKET
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Green Garden Salad

Ingredients

4 Persian cucumbers, peeled and sliced
1 small red onion, sliced thin
1 fennel bulb, trimmed and sliced thin
2 heads of Romaine (torn in 1-inch pieces)
1 cup baby arugula

Process

Rinse, dry and prepare the vegetables. Return to refrigerator until ready to compose.

White Wine Vinaigrette

½ cup good quality extra virgin olive oil
¼ cup white wine vinegar
2 tablespoons honey
1 teaspoon Dijon mustard
Kosher salt

I like to dress each part of salad separately.
Drizzle with dressing, season with salt and toss gently.

Transfer lettuces to a large oval platter. Surround with cucumbers and fennel. Mound onions on top. If there's any remaining dressing drizzle over top of salad. Serve immediately.

Buon appetito!

*This salad is distinguished from a regular garden salad in its omission of tomatoes. Select veggies that off the different shades of green for a visually appealing presentation