

Fall Green Salad with Pumpkin Seeds

Yields: 4 servings Preparation Time: 30 minutes

Ingredients

2 cups baby spinach
2 bunches watercress, trimmed, leaves torn into pieces
1 head butter lettuce, chopped
½ cup roasted, salted pumpkin seeds
3 ounces asiago cheese, shaved
2 tablespoons balsamic vinegar
1 tablespoon apple cider vinegar
2 teaspoon honey
1 teaspoon dijon mustard
1 shallot, finely chopped
2 garlic cloves, minced
6 tablespoons olive oil
salt and pepper



Instructions

1. In a large bowl add the lettuce and half of the pumpkin seeds and asiago cheese.
2. In a small bowl whisk together the vinegars, honey, mustard, shallot, and garlic.
3. Slowly whisk in the olive oil to emulsify the dressing. Season with salt and pepper.
4. Toss about half the dressing with the salad greens until coated and serve onto chilled plates. Garnish with salad with the remaining seeds and cheese. Drizzle with remaining dressing.