

DANDELION GREEN SALAD

Unknown submitted by Phebe Meyer
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Dandelion Greens add a unique, slightly bitter flavour to salads. A delicious combination with traditional romaine lettuce.

In a small bowl, combine:

1/3 cup (75 mL) olive oil
2 tbsp (30 mL) red wine vinegar
1 tbsp (15 mL) each: lemon juice
1 tbsp chopped fresh parsley
1/2 tsp (2 mL) dried basil leaves
salt and pepper to taste; set aside.

In large salad bowl, combine:

1 bunch of dandelion greens torn into bite-size pieces
1 romaine lettuce torn into bite-size pieces
1 sliced Sweet Onion
1 large tomato, cut into wedges
1/2 seedless cucumber, cut into chunks.

Toss well to combine. Just before serving, drizzle with reserved dressing. Sprinkle with grated 1/4 cup (60 mL) Parmesan cheese. Serve with Boccocini cheese on the side, if desired.

Makes about 6 large servings.

I found this on the web when I was searching for Dandelion green recipes.