



Blossoming Spring Green Salad

Serve with fresh lime dressing and colorful edible flowers

Lime Vinaigrette:

- 4 Tablespoons avocado or olive oil
- 2 Tablespoons fresh lime juice
- 1/2 teaspoon lime zest
- 1 teaspoon honey
- 1/8 to 1/4 teaspoon (each) sea salt; ground black pepper to taste

Salad Greens:

- 1 head Butter or Boston lettuce, washed, dried, torn into bite-size pieces
- 1/2 cup fresh cilantro leaves
- 2-1/2 cups Looseleaf or green leaf lettuce, washed, dried, torn into bite-size pieces
- 1 Tablespoon chopped chives, optional
- 1 firm ripe avocado, seeded, halved, cut crosswise into thin slices

Garnish: Assorted edible flowers as desired

1. In a small bowl, combine all the vinaigrette ingredients; whisk to combine into creamy-like vinaigrette dressing.
2. In a large bowl, combine Butter lettuce, cilantro leaves, green leaf lettuce, and chives. Gently toss with about 2 Tablespoons lime vinaigrette to coat.
3. Place salad on large serving plate. Arrange the avocado slices on one side of the salad, slightly fanned out. Drizzle vinaigrette lightly over the slices. Garnish the salad with fresh edible flowers as desired. Yield: Serves 4

Cook's Note: Edible flowers were purchased from *The Chef's Garden*.

About the Recipe Tender lettuce greens, cilantro leaves, and fresh chives are gently tossed with fresh lime vinaigrette dressing. Tucked into the side of the salad are ripe buttery avocado slices, adding a soft melt-away texture. The salad is dotted with edible flowers that provide layers of flavor, color, and aroma as well as new taste experiences. It's a wonderful way to welcome spring.