



Fresh Blueberry and Radish Summer Salad

Recipe By CHEF ABBY J

SERVES: 4

SALAD:

- ☐ 4 cups baby fresh spinach
- ☐ 2 cups arugula
- ☐ ½ cup micro greens
- ☐ 1 cup fresh blueberries
- ☐ 1 bunch radishes, *sliced*
- ☐ 4 spring onions, *sliced*
- ☐ 1 cup Port Wine Derby Cheese
- ☐ 1 cup red cabbage, *shredded*
- ☐ ½ cup walnuts
- ☐ edible flowers, *for garnish (optional)*

HERBED VINAIGRETTE:

- ☐ ¼ cup white wine vinegar
- ☐ 1 tablespoon Dijon mustard
- ☐ 1 tsp. sugar
- ☐ ¼ cup herbs (your choice), *chopped*
- ☐ 1 clove garlic, *minced*
- ☐ ¼ tsp. salt
- ☐ ½ cup sunflower oil

DIRECTIONS:

- ☐ 1. In a bowl add spinach, arugula, micro greens, onions, cabbage, blueberries and radishes.
- ☐ 2. In a jar with a fitted lid add all the Vinaigrette ingredients, shake until combined.
- ☐ 3. Pour vinaigrette over salad and toss. Sprinkle cheese and walnuts over salad then serve.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!