

Field Green Salad with Spring Onion Dressing

the spring onion dressing is excellent on grilled chicken, fish and seafood

- 2 bunches spring onions (scallions), white parts and 2-3 inches of tender green, cut in 1" pieces (approx. 1 cup)
- 1 clove garlic
- 1/3 cup *white* balsamic vinegar
- 1/3 cup extra virgin olive oil
- 1/2 teaspoon salt
- 6 cups spring salad greens, micro greens or other tender salad greens, rinsed and dried
- goat cheese, crumbled, optional
- toasted pepitas (shelled pumpkin seeds), optional
- freshly cracked black pepper

Place onions and garlic in a blender or food processor fitted with a metal blade. Pulse until chopped. Add in vinegar, olive oil and salt. Blend briefly until combined and emulsified.

Place salad greens in large bowl and drizzle with dressing. Toss to coat. Plate the greens and garnish with crumbled goat cheese and pepitas and black pepper.