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Spring Greens With Dijon Vinaigrette

Total Time: 30 mins

Ingredients

- * 1/3 cup(s) oil, hazelnut
- * 1/3 cup(s) vinegar, white wine
- * 1 tablespoon mustard, dijon-style
- * 1 teaspoon herbes de Provence, dried
- * 1/4 teaspoon salt, sea
- * 16 cup(s) lettuce, mixed greens
- * 2 cup(s) basil, fresh
- * 1 medium cucumber(s), halved lengthwise and thinly sliced
- * 6 radish(es), (3/4 cup) thinly sliced

Preparation

1. In a screw-top jar, combine oil, vinegar, mustard, herbes de Provence, and salt. Cover; shake well. Set aside.
2. In a very large salad bowl, toss together greens, basil, cucumber, and radishes. Add dressing; toss to coat. Sprinkle with cracked black pepper. If desired, top with croutons.

