

Texas Vegetable Salad *with Herb Dijon Vinaigrette*



COMMISSIONER TODD STAPLES
TEXAS DEPARTMENT OF AGRICULTURE

GO TEXAN.

Serves 6

Herb Dijon Vinaigrette:

- ¼ Cup Tarragon wine vinegar
- ¼ Cup Wholegrain Dijon mustard
- 2 T. Texas honey
- 2 Small Shallots, finely minced
- ¾ Cup Light Texas olive oil
- 3 T. Minced mixed fresh Texas herbs (parsley, tarragon, thyme, basil or dill)
- Salt and pepper to taste

Salad:

- 5 Cups Mixed spring greens
- 1 Cup Shredded Texas cabbage
- ½ Cup Halved grape tomatoes
- 2 Medium Beets, roasted, peeled, and cut into wedges
- 1 Cup Texas broccoli florets, cooked tender-crisp
- 3 Texas baby yellow squash, cooked tender-crisp and halved
- 4 Ounces Baby carrots, cooked tender-crisp, and halved
- 4 Ounces Texas small whole green beans, cooked tender-crisp
- 4 Ounces Crumbled goat cheese or feta

Recipe provided by Molly Fowler, The Dining Diva

To prepare vinaigrette: In the bowl of a food processor, combine vinegar, mustard, honey and shallots. Process until smooth. With the machine running, add light Texas olive oil in a slow, steady stream. Transfer to a bowl, stir in fresh herbs, and salt and pepper to taste. Chill until serving time.

To prepare salad: Toss the salad greens and cabbage with enough dressing to coat. Top with the vegetables, lightly drizzle with a bit more vinaigrette, then top with cheese. Serve at once.

Variation: Use a variety of vegetables – cooked baby new potatoes, steamed Texas zucchini, tender-crisp asparagus, blanched sugar snap peas. Use any vegetables in season.

