

Mixed Greens with Mustard Dressing



PREPARATION TIME
10 minutes



COOKING TIME
none



PERFECT PARTNER
deep-dish pizza



Different salad greens go on sale throughout the season as each one reaches its peak season.

Shop around for the most plentiful greens; these will be the freshest and the least expensive for your mix.

SHOPPING LIST

- mixed greens • feta cheese
- balsamic vinegar • croutons

ON HAND

- olive oil • honey • basil
- dry mustard • garlic powder
- cayenne pepper

Mixed Greens with Mustard Dressing

INGREDIENTS

- 1 (12-ounce) package mixed salad greens
- 1/2 cup feta cheese
- 1/2 cup seasoned croutons

DRESSING:

- 1 cup balsamic vinegar
- 1/3 cup olive oil
- 1/3 cup honey
- 1/2 teaspoon garlic powder
- 1/4 teaspoon dried basil
- 1/4 teaspoon dry mustard
- 1/8 teaspoon cayenne pepper

SERVES **6**

COOKIN'
Express

• If you purchase feta cheese in a block instead of crumbled, use a serrated knife to chop it. You will save time and keep your hands clean, too!

Make Ahead

Double the recipe for the dressing and store the leftovers in the refrigerator for up to a week.

♦ VARIATION

Make this quick salad a main-dish meal by mixing in sliced, grilled chicken or turkey.

1 Rinse greens and pat dry. Wrap in moist paper towels. Chill until serving time.



2 For dressing, combine vinegar, oil, honey, garlic powder, basil, mustard and cayenne pepper in a jar with a tight-fitting lid; shake well.

3 Place greens in a salad bowl. Drizzle with dressing, toss to coat.



4 Crumble feta coarsely. Sprinkle over salad. Top with croutons. Serve immediately.