

Tossed Salad

Serves 6

6 cups mixed greens (the mix should include baby spinach) washed and spun dry
1 cup cherry tomatoes, washed
2 carrots, washed, peeled, and made into thin ribbons using a vegetable peeler
2 celery stalks, washed and thinly sliced
1 cup canned chickpeas, rinsed and drained
1/2 cup dried cranberries

Chef Gail's Special Vinaigrette

2 tablespoons red wine vinegar
1/2 teaspoon Dijon mustard
1 pinch granulated sugar
1 1/2 tablespoons finely chopped mixed fresh herbs such as chives, basil, parsley and oregano or any combination
6 tablespoons extra virgin olive oil
Salt and pepper to taste

1. In a large mixing bowl, whisk together the vinegar, mustard and sugar. Whisk in the herbs.
2. Slowly whisk in the olive oil, then salt and pepper to taste.
3. Add the mixed greens and the vegetables along with the beans and dried cranberries on top of the vinaigrette. Toss well. Serve immediately.