

Shaved Radish, Carrot, Cucumber Salad with Tangerines and Microgreens

Recipe by Lindsey Johnson

2 small carrots, peeled and very thinly sliced
2 large radishes, very thinly sliced
1/2 large cucumber, very thinly sliced
1 tangerine, peeled and thinly sliced
2 green onions, thinly sliced white and tender green parts
microgreens, about 1/4 cup

Arrange the sliced vegetables and tangerine on a serving platter. Top with the green onions and microgreens. Serve immediately with Orange and Honey Vinaigrette.

Orange and Honey Vinaigrette

1/3 c freshly squeezed orange or tangerine juice
1/4 c olive oil
1 T honey
1 T Dijon mustard
3 T champagne vinegar
Salt & pepper to taste

Whisk all ingredients (or shake in a Mason jar) and drizzle over salad. Can be stored in the refrigerator for up to two weeks.