restaurant-style gem salad



featured product:
little gems

don't let this simple salad fool you—it may be easy to make, but it's no plain jane when it comes to flavor and crunch.

fresh dinner party fun: divide the dressing into mini jars so guests can pour over individual portions like a restaurant.

ingredients

for the salad:
1 clamshell **organicgirl little gems**
3–5 radishes, thinly sliced
3 tbsp grated parmesan
2 tbsp pickled red onions
1 tbsp pine nuts

for the lemon honey vinaigrette:
¼ cup avocado oil
juice of 2 lemons
2 tsp Italian seasoning
½ tsp sea salt
¼ tsp black pepper
2 tsp honey

directions

1. in a small bowl or jar, whisk together the avocado oil, lemon juice, Italian seasoning, sea salt, black pepper, and honey until well combined. set aside.
2. in a large salad bowl, add little gems
3. thinly slice radishes and scatter over the greens.
4. add pickled red onions, grated parmesan, and pine nuts.
5. drizzle homemade dressing over the salad just before serving; toss gently to coat all the leaves.
6. serve immediately