



LeiHall Farm Recipes

Rhonda's Totally Awesome Green Salad

4 –5 cups of LeiHall Salad Mix- (mixed gourmet, mesclun or assorted leaf lettuces washed and dried)
1 Whole sweet Red Pepper
Small grape or cherry tomatoes to taste
Small Can of Mandarin Oranges- reserve a tablespoon or 2 of the juice.
Goat or Feta Cheese, crumbled (I personally prefer goat cheese but, its hard to find!)
1/2 cup Pine nuts- toasted
Extra Virgin Olive Oil
Balsamic Vinegar
Butcher black pepper to taste

Wash tomatoes, red pepper and lettuce leaves. Cut the red pepper into bites for salad, keep the tomatoes whole unless they are too large, then cut in half. Toast the pine nuts in a toaster oven until lightly browned (be careful, these burn quickly) and set the nuts aside. Arrange the lettuce on individual salad plates and sprinkle-crumbled cheese on top, then red pepper and mandarin oranges. Arrange the tomatoes on the salad plate. Sprinkle the warm toasted pine nuts on top.

Just before serving the salad sprinkle with coarse butcher black pepper, and drizzle a few drops of the leftover mandarin orange juice on top. Then lightly sprinkle extra virgin olive oil on top of salad (1-2 Tablespoons,) then sprinkle approximately 2 teaspoons of balsamic vinegar (if you like a stronger vinaigrette taste, add more at the table) over the olive oil. Serve salad alone or add a piece of grilled salmon (See Fish Recipes for Bourbon marinated salmon) or chicken breast on top of the salad.
Serve With a loaf of hot French bread and unsalted butter for a full meal.

Seasonal Options:

- Mix a few chopped Nasturtium Flowers or Arugula leaves into your salad mix for a spicy zest.
- Top all with a nasturtium flower for a wonderful gourmet touch!