

Green Salad with Dijon Dressing with a Mexican Touch – *Ensalada verde con aderezo de Dijon con un toque Mexicano*

Ingredients (for four portions)

8-10 cups	fresh greens, such as loose-leaf lettuce, baby spinach, arugula, cilantro, etc.;	thoroughly washed, drained and dried
1 tbsp	Dijon mustard	
2 tbsp	lime juice, preferably freshly squeezed	
2 tbsp	extra virgin olive oil	
¼ tsp	salt, or to taste	
	Freshly ground black pepper, to taste	

It is important that the greens are washed and perfectly dried, so the dressing will not get washed down or away. Place the clean and dry greens in a large bowl, and reserve until serving time.

In a small bowl, mix Dijon mustard, lime juice and salt, then slowly pour oil in, while continuously mixing. Finish with a couple turns of the black pepper grinder.

Bring greens and dressing to the table, and toss together right before serving.

