

Summer Salad with Greek Yogurt Dressing

Servings: 4

INGREDIENTS

- 4 T Rykoff Sexton™ black olive tapenade
- 1 qt Chef's Line™ Greek yogurt with honey
- 1 T garlic, minced
- 2 T fresh tarragon, chopped
- ½ c cider vinegar
- 2 T salt and pepper
- 4 c Glenview Farms® spring mix lettuce
- 2 ea oranges, peeled, seeded and segmented
- ½ pt blackberries sliced in half
- 1 ea Granny Smith apples, thinly sliced
- ½ pt raspberries
- 1 c pecans, toasted

PREPARATION

Combine first six ingredients to make salad dressing. Plate spring mix, fruit and nuts. Toss with dressing and serve.



Lemon-Garlic Dressing (Servings: 8)

INGREDIENTS

- ¼ c Cross Valley Farms® lemon juice
- 1 t Cross Valley Farms garlic cloves, chopped
- 2 T Rykoff Sexton™ extra-virgin olive oil
- tt salt and pepper

PREPARATION

Whisk all ingredients together.

