

Grilled Cucumber Dill Vinaigrette & Mixed Greens

1 medium cucumber, sliced, grilled & seeded*
1/4 cup lemon juice
1 tsp Dijon mustard
1 T honey
2 T fresh dill, chopped
1/2 cup olive oil
6 oz mixed greens
red onion, shaved
1/4 cup grape tomatoes, halved
kosher salt & pepper, to taste

Using a blender or food processor, combine the grilled cucumber, lemon juice, Dijon mustard, honey and fresh dill. Blend on high while slowly adding the oil until incorporated. In a large bowl, combine the mixed greens, red onion and grape tomatoes. Add the vinaigrette and season with salt and pepper. Toss gently until mixed greens are evenly coated with vinaigrette.

*To grill the cucumber, slice lengthwise, coat lightly with olive oil and season with salt and pepper. Grill over medium heat until tender and grill marks appear. Allow to cool. Discard seeds.

