

Summer Herb Salad with Salmon & Orange Rose Vinaigrette

Serves 2

8 oz mixed greens
3 T tarragon leaves
2 T dill sprigs
4 T orange juice
1 T rose water
1 T shallot, chopped
2 tsp Dijon mustard
1/4 c grapeseed oil
2 T olive oil
2 cooked salmon filets*
salt & pepper, to taste

In a large bowl, combine the mixed greens, tarragon and dill. In a medium bowl, add the orange juice, rose water, shallot and mustard. Using a whisk, mix until smooth then slowly add the grape seed oil and olive oil until incorporated. Season with salt and pepper. Pour the vinaigrette over the salad greens and toss together. Top with salmon and enjoy.

*To cook the salmon: Season with salt, pepper and your favorite citrus juice and grill or sauté. Cook to your desired doneness.

Recipe by Garden Chef Christina Curry



ATLANTA BOTANICAL GARDEN