

Garden Arugula Salad with Lemon Vinaigrette

3 T extra virgin olive oil
1 T white balsamic vinegar
1 tsp Dijon mustard
juice from 1/2 lemon
2 T Asiago cheese, finely grated
fresh cracked black pepper, to taste
5 cups arugula, washed and dried
1/2 cup pine nuts, toasted
1/2 cup radishes, thinly sliced

Whisk together olive oil, vinegar, mustard and lemon juice until blended. Whisk in cheese and pepper. Drizzle vinaigrette over arugula greens in large bowl and toss. Top with toasted pine nuts and sliced radishes.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN