

# Green Salad With Lemon Dill Vinaigrette

## Vinaigrette:

- 1 whole juiced lemon
- 3 T extra virgin olive oil
- 1 T Dijon mustard
- 1 tsp minced garlic
- 1 T chopped dill
- 1 T chopped green onions

## Salad:

- 1 bunch kale
- Salt, to taste
- 1 head Napa cabbage
- 1 kohlrabi
- 1 medium-large cucumber
- Feta cheese, to taste

For the vinaigrette:

Add all vinaigrette ingredients together either in a bowl or mason jar, then mix or shake vigorously until everything has married together.

Finely chop the kale and sprinkle a generous amount of salt over it. Massage the kale for a minute or two. Set aside for now. Fine chop Napa cabbage, if necessary, cut stems off of kohlrabi and chop the round part into bite size pieces. Also chop cucumbers in to bite size pieces. Check to see if there's excess water at the bottom of the kale bowl, if there is, drain it. Toss all ingredients together, including the dill and green onions. Toss with vinaigrette and crumble feta cheese on top. Enjoy a fresh and delightful salad!

*Recipe by Garden Chef Ilene Rouamvongsor*



ATLANTA BOTANICAL GARDEN