

Mixed Greens with Tomatoes and Lemon-Pepper-Balsamic Vinaigrette

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

Lemon-pepper vinaigrette:

1 tablespoon of Good Spice lemon-pepper

¼ cup Texas Olive Oil Ranch Balsamic Vinegar

¾ cup Texas Olive Oil Ranch Extra Virgin Olive Oil

Kosher salt and black pepper

Place the lemon-pepper in a small sauté pan and toast on medium heat for 2 minutes or until it becomes fragrant. Then place in a bowl and add the vinegar. Add a little salt and pepper, whisk together and then slowly drizzle the in the oil. For the salad cut the tomatoes the way you want to and pour a little of the vinaigrette over the tomatoes and toss to cover. Place the tomatoes on the plate, then toss the mixed greens with the vinaigrette and place on top of the tomatoes.