ZESTY MIDTOWN GREENWAY SALAD

Makes 8 (1-cup) servings + 1 ¼ cup dressing

SALAD INGREDIENTS
1 cup uncooked sorghum grain
2 cups chopped Swiss chard (leaves and stems)
1 cup chopped, unpeeled watermelon radishes
1 cup chopped yellow or red bell pepper
1 cup peeled and coarsely shredded kohlrabi
1 cup dried cranberries
8 cups mixed salad greens
Coarsely chopped Isadore’s Zesty Lemon Rosemary Nuts

DRESSING INGREDIENTS
⅔ cup olive or canola oil
½ cup lime juice
2 tablespoons honey
⅛ teaspoon ground cumin
⅛ teaspoon finely chopped garlic
⅛ teaspoon salt
⅛ teaspoon ground pepper

DIRECTIONS
1. Cook sorghum according to package directions. Remove from heat; let cool.
2. Meanwhile, mix all the remaining salad ingredients in a large bowl. Stir in cooked sorghum.
3. To make the dressing, whisk together oil, lime juice, honey, garlic, salt, cumin and pepper. Blend until smooth.
4. To make the dressing, whisk together oil, lime juice, honey, cumin, garlic, salt and pepper. Blend until smooth.