



ORO VIOLET ROMAINE

WITH HONEY-DIJON DRESSING

Learn-Earn-Grow
Milwaukee



**RECIPE BY LEARN-EARN-GROW YOUTH
CHEF COACH: GREGORY LEON OF AMILINDA**

Makes 8 (1-cup) servings

SALAD MIX

- 1 cup uncooked quinoa
- 🌱 2½ cups chopped purple kale or cabbage
- 🌱 2 cups whole kernel corn (sliced from the cob or frozen & thawed)
- 🌱 1½ cups chopped tomatoes
- 1 large fennel bulb, trimmed & thinly sliced
- 🌱 ½ cup julienned radishes
- 🌱 8 cups Romaine lettuce, chopped

DIRECTIONS

1. Cook quinoa according to package directions. Let cool.
2. Mix the remaining salad ingredients, except for the greens, in a large bowl. Stir in cooked quinoa.
3. To make dressing, whisk together all the dressing ingredients until well blended.
4. Serve the salad mixture over the greens. Drizzle with dressing and sprinkle with the crispy peas and cheese.

DRESSING INGREDIENTS

- 1 cup grapeseed oil
- 🌱 ¾ cup lemon juice
- 🌱 ¼ cup honey
- 3 Tbsp. finely chopped chives
- 1 Tbsp. Dijon mustard
- Salt and freshly ground pepper to taste

TOPPERS

- ½ cup air-puffed dried green peas
- 🌱 1 cup (4 oz.) crumbled queso fresco

🌱 organically grown or sourced in Milwaukee or Wisconsin.