



## WILTED SPRING SALAD WITH PINE STREET MARKET BACON

**Chef Nicole Edwards**

**APRIL 13, 2019**

### **Ingredients:**

8 cups	variety of hearty salad greens:	
	▪ Kale	RODGERS GREENS & ROOTS
	▪ Spinach	RODGERS GREENS & ROOTS
	▪ Bok Choy	MCMULLAN FAMILY FARM
	▪ Swiss Chard	HEIRLOOM GARDENS
½ cup	red wine vinegar	
1 cup	bacon, large dice (raw)	PINE STREET MARKET
2 Tbsp	pickled mustard seeds	
2 Tbsp	green garlic, chopped	RODGERS GREENS & ROOTS
¼ cup	spring onions, small diced	
*Strawberries, sliced		RODGERS GREENS & ROOTS
*Turnips, shaved		
*Radishes, shaved		HEIRLOOM GARDENS
Salt and pepper, to taste		

\*These ingredients can vary. Put whatever you like in your salad!

### **Directions:**

In a large mixing bowl, combine the salad greens with the vegetables. Add the red wine vinegar and pickled mustard seeds to the salad greens and toss. In a medium sauce pan, render the bacon until it becomes crispy. Toss in the green garlic and onions, and briefly allow them to sweat in the bacon fat. Drizzle the hot fat, crispy bacon and aromatics over the greens and toss with tongs. The goal is to slightly wilt the salad greens while infusing the flavors together by applying heat. Serve immediately.



*Revival*  
REVIVALDECATUR.COM

## **Creamy Herbed Salad Dressing**

### **Ingredients:**

2 ½ cups      mayonnaise  
¼ cup         sour cream  
1 Tbsp        Dijon mustard  
½ cup         lemon juice  
1 clove        garlic, microplaned  
2 bunches    parsley, chopped  
¼ cup         tarragon, chopped  
¼ cup         dill, chopped  
1 cup         scallions, chopped      RODGERS GREENS & ROOTS  
Salt and pepper, to taste

### **Directions:**

In a medium sized mixing bowl, combine the mayonnaise, sour cream, Dijon mustard, lemon juice and garlic. Add the chopped herbs and season with salt and pepper. Mix until all ingredients are well combined. Refrigerate until ready to use.