

## MORTON & BASSETT SPICES®

# *Fresh Springtime Garden Salad*



- 1 head of butter lettuce, rinsed and torn into bite sized pieces
- 1 cup assorted chopped radishes
- 1/3 cup sliced red onion
- 1 cup cherry tomatoes, halved
- A dozen fresh peas, halved
- 1/2 a cucumber
- 1 large avocado
- 3 tablespoons red wine vinegar
- 1/3 cup olive oil
- 2 teaspoons Morton & Bassett Mint
- 2 teaspoons Morton & Bassett Marjoram
- 1 tablespoon honey
- 1 clove garlic, minced
- Juice from 1/2 a lemon

To make the dressing, combine red wine vinegar, olive oil, mint, marjoram, honey, garlic, and lemon juice. Mix well to get all ingredients well combined (shake in a jar to get best results).

To make the salad, lay a bed of butter lettuce and top with radishes, red onion, cherry tomatoes, peas, cucumber, and avocado. Pour dressing over salad and toss.



[mortonbassett.com](http://mortonbassett.com)

