

## Green Salad with Honey Citrus Dressing

This is a light salad that is loaded with healthy and tasty ingredients. The dressing gives the salad a fresh and citrusy flavor.

### **Ingredients**

#### **The dressing**

1TBS honey  
3/4 TBS fresh chopped tarragon  
6 TBS good olive oil  
3/4 cup freshly squeezed orange juice  
1/4 cups freshly squeezed lemon juice (I use Meyer Lemons)

#### **The salad**

6-8 cups mixed green lettuce  
1 cup roasted walnuts or pecans (optional)  
1/4 -1/2 cups dried or fresh blueberries, pomegranate seeds, or dried cranberries  
1 peeled and sliced apple or other fruit  
1 cup crumbled soft goat cheese

### **Directions**

Preheat the oven and roast the walnuts at 350° for 8 minutes. Be careful not to burn the nuts. Cool the nuts.

For the dressing put the honey in a jar and heat for 30 seconds or less in a microwave. Stir in the olive oil until well combined. Add the orange juice and tarragon and shake in the jar. Any leftover dressing will keep in the fridge for several days.

Put all the lettuce in a salad bowl and add the rest of the ingredients. Toss the salad with half or more of the dressing and serve immediately.

Guten Appetit

Recipe by © Sunnycovechef