

Caramelized Lemon & Radish Salad

Ingredients	Instructions
<ul style="list-style-type: none"> • 1 bunch radishes, thinly sliced • ½ cup pistachios, raw • 1 lemon, sliced into rounds • 3 cups mixed salad greens (such as lettuce, arugula, spinach, Swiss chard, etc.) • 2 cups parsley, chopped • 1 cup of mint leaves, torn in half • 4 tbsp olive oil • Salt and pepper to taste <p>Dressing Ingredients</p> <ul style="list-style-type: none"> • 2 small onions (or shallots) • ¾ cup olive oil • ¼ cup red wine or sherry vinegar • 1 lemon, juiced • 1 tbsp capers, chopped • 1 ½ tsp capers, finely chopped • 1 tbsp Dijon mustard • 1 tsp honey • Salt and pepper to taste 	<ol style="list-style-type: none"> 1. Dressing: In a small bowl, whisk together onions, vinegar, lemon juice, capers, Dijon mustard, and honey. Let rest for at least 10 minutes (up to an hour) before whisking in olive oil. Taste and season with salt and pepper as desired. 2. Toast Nuts: In a small skillet over medium heat toast pistachios until golden brown and fragrant, (about 4-5 minutes). Once toasted place into a food processor or blender, pulse for 8 to 10 seconds until nuts are chopped into small pieces. 3. Boil Lemons: In a medium saucepan bring salted water to a boil. Place lemon rounds (seeds removed) into boiling water and cook until just barely tender, (about 2 minutes). Remove from the water and pat dry with a paper towel. 4. Prepare Lemon: In a skillet over medium-high heat with olive oil, add lemon rounds and sauté briefly until caramelized golden brown, (about 5 minutes). Let rest on paper towel, season with salt. Put aside a few for garnish and coarsely chop the remaining. 5. Assemble Salad: Pour half the dressing into a large bowl, toss mixed greens, radishes, parsley, mint, and caramelized lemon; toss until evenly coated. Top with pistachios and garnish with reserved lemon rounds. Taste and adjust seasoning as desired. 6. Serve: Serve immediately with the remaining dressing to drizzle over as desired.