



Greenmarket Recipe Series

**Natural
Gourmet
Institute**

STRAWBERRY & FAVA BEAN SALAD WITH BASIL VINAIGRETTE

Recipe by Natural Gourmet Institute

SERVES 6

Ingredients:

For the vinaigrette:

- 1 ounce basil*, finely chopped
- 3 tablespoons champagne vinegar
- 1 tablespoon honey*
- ½ teaspoon Dijon mustard
- ½ teaspoon sea salt
- Pinch black pepper
- ½ cup extra virgin olive oil

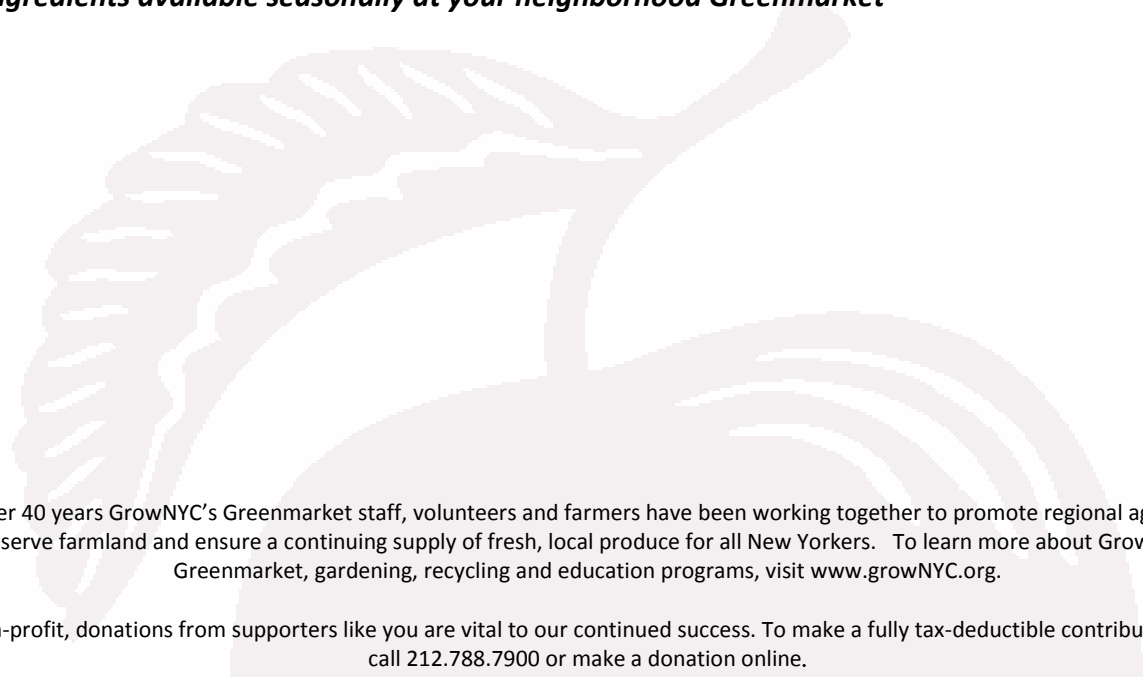
For the salad:

- 1 pint fresh strawberries*, washed, stem removed and thinly sliced
- 2 pounds fava beans*, shelled (about 2 cups)
- 1 bunch radishes*, thinly sliced
- 5 ounces mixed baby lettuces*

Directions:

1. For the vinaigrette, whisk together basil, champagne vinegar, honey, mustard, sea salt, and black pepper. Slowly stream in olive oil while whisking until well-emulsified.
2. For the salad: Combine strawberries, fava beans, radishes, and lettuce in a bowl; toss with vinaigrette and serve.

****Ingredients available seasonally at your neighborhood Greenmarket***



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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