

Bitchin Herbed Citrus Vinaigrette Salad

Dressing

1/2 c Extra Virgin Olive Oil (I use Organic)

1/4 c Flax Oil

1/4 c Agave Nectar

1/4 c White Wine Vinegar

1/4 c Citrus Juices (MIX fresh squeezed lemon, lime and either orange or grapefruit)

2 Tbsp Dijon Mustard

1 Tbsp Water

1 Clove Minced Garlic

1 tsp parsley

1/2 tsp basil

1/2 tsp oregano

Mix all with a whisk or shake it up in a covered container!

Salad

Greens (Baby Spring Mix or Romaine lettuce is best)

Cherry Tomatoes, halved

Kalamata pitted black olives, halved or whole

Pepitas (roasted pumpkin seeds...Publix sells them here in the produce section)

Raw Pine Nuts

Hearts of Palm, quartered lengthwise.

Toss greens with dressing and divvy up on plates. Surround each with a few olives and tomatoes. Sprinkle with pepitas and pine nuts and place 2-3 hearts of palm strips in the center of each.

Voila!