

Tatsoi Salad with Warm Maple Dressing

From – *triplecordcsaorganicproduce.wordpress.com*

¼ cup pecans, chopped & toasted
2 bunches tatsoi
1 Tbsp olive oil
¼ cup red onion, finely chopped
¼ cup apple cider vinegar
2 Tbsp pure maple syrup
salt & pepper, to taste
¼ cup dried cranberries
¼ cup goat cheese or feta cheese, crumbled

- In a small, dry skillet, toast pecans over low heat, stirring constantly, for 2-3 minutes. Set aside to cool.
- Place tatsoi in a salad bowl.
- In a small skillet, sauté red onion in olive oil until softened.
- Add vinegar & maple syrup and bring to a boil.
- Season with salt & pepper, pour over greens and toss with cranberries, cheese & toasted pecans.



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