Warm Green Salad with Ginger

Warm salads are the perfect way to spice up an otherwise boring bowl of greens. Make extra servings of this zesty dressing to use on salmon, over Asian rice bowls or on veggie sides.

Dressing ingredients:

½ cup olive oil
1 tablespoon fresh minced ginger
2 garlic cloves, minced
Pepper
Sea salt

Salad ingredients:

2 tablespoons extra virgin olive oil
2 pounds greens, chopped
2 red or orange peppers, stemmed, seeded and diced
8 mushrooms of your choice, sliced
2 tablespoons toasted sesame seeds
2 tablespoons pumpkin seeds

To make the dressing:

1. Whisk the ingredients and adjust salt and pepper to your taste.

To make the salad:

1. Sauté the greens in olive oil until their “greenness” peaks.
2. Add the peppers and mushrooms.
3. Mix with the dressing and top with the seeds before serving.