Spring Greens Salad

Ingredients

Greens
8 cups mixed greens (green or red leaf lettuce, spinach, mesclun or other mixed green)

Topping Options
2 green onions, chopped
1 small red onion, cut into thin rings
1 cup bean sprouts or radishes
1 cup celery, chopped
2 cups mushrooms, sliced
2-3 hard-boiled eggs, sliced
½ cup walnuts, almonds or other nuts, toasted
1 artichoke, sliced thinly
Chive blossoms (for color and chive flavor)

Strawberry vinaigrette dressing
1 cup strawberries
4 teaspoons rice vinegar
4 teaspoons lemon juice
1 tablespoon 100% pure maple syrup
¼ teaspoon salt
1/8 teaspoon each garlic powder, onion powder, dried basil leaves, dried parsley flakes, pepper
¼ cup olive oil

Directions
1. Toasted nut topping option: Preheat oven to 350 degrees Fahrenheit and spread nuts (whole or chopped) in a shallow baking sheet in a single layer. Place nuts in oven and bake 5-10 minutes. Check often to ensure nuts do not burn. Once nuts are toasted, remove from oven and let cool to avoid wilting the greens too much.
2. Salad preparation: Chop mixed greens into bite-sized pieces and place in a large mixing bowl. Prepare selected topping options and add to mixing bowl.
3. Dressing preparation: In a blender, puree 1 cup strawberries. Add and blend remaining ingredients except the olive oil. Gradually add olive oil and blend into dressing.
4. Pour desired amount of dressing over the salad ingredients and toss.