

AJP Summer Salad

by **Healing Family Eats**

Prep time: 20 minutes

Serves 6

SALAD

- 2 large handfuls baby lettuce leaves
- 1 cup ripe strawberries, halved
- 1/2 cup mixed olives
- 2 tablespoons capers in salt, washed
- 2 carrots, grated
- 2 spring onions, sliced on the diagonal
- 2 stalks celery, thinly sliced
- 1/3 long English cucumber, quartered and chopped
- 1/2 small radicchio, thinly shredded
- 1 cup chopped flat leaf parsley
- 1/4 cup chopped dill

DRESSING

- 2 tablespoons olive oil
- 1 tablespoon yuzu juice (or lemon juice)
- 1 tablespoon good quality aged balsamic vinegar
- 1/2 teaspoon honey
- pinch Himalayan pink salt

Put all the salad ingredients into a large bowl.

To make the dressing, put all the ingredients into a small bowl and whisk together.

Pour as much of the dressing as you like into the salad and toss well.

Serve as a side, with a protein of your choice. Keeping it simple with grilled wild salmon or roast chicken would be perfect.

