Tatsoi Salad with Warm Maple Dressing

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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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