

BROCCOLI RADISH SALAD with LEMON DRESSING

INGREDIENTS

1 head Broccoli,
chopped into small
florets

1 medium yellow
Carrot, sliced diagonally
as thin as possible

1 medium orange
Carrot, sliced diagonally
as thin as possible

1 small bunch Radish,
sliced lengthwise less
than $\frac{1}{4}$ inch

4 Tablespoons fresh
squeezed Lemon Juice

$\frac{1}{8}$ Cup Agave Nectar

1 Tablespoon Yellow
Mustard

$\frac{1}{4}$ Cup Grapeseed Oil

Hepps' Lemon Salt

DIRECTIONS

Blanch Broccoli florets in boiling water for 30 seconds and then chill immediately in ice water.

When cold, drain and sprinkle with a pinch of salt.

Combine Juice, Mustard, Agave in a small bowl and begin to whisk. Slowly add Oil until you have an emulsion.

Arrange salad vegetables on a platter and pour over dressing.

Garnish with Hepps' Lemon Salt.