

# Spring Butter Lettuce Salad

A colorful salad highlighting spring vegetables

SERVES: 4  
PREP TIME: 15 min.  
TOTAL TIME: 20 min.

## INGREDIENTS

### SALAD

- 1 Head butter lettuce - Large
- 1 Bunch red or heirloom radish
- 1 Bunch asparagus (medium diameter) approximately 10 oz.
- 3 Tsp. Fresh chives thinly sliced

### DRESSING:

- 1 Tsp. Dijon mustard
- 1 Clove fresh garlic minced
- ¼ Cup rice wine vinegar
- 1 Tsp. fresh Savory herb
- 1 Tsp. GC NAPA VALLEY Lavender Tellicherry Pepper



## TO PREPARE

### Salad:

Slice roots off head of lettuce leaving leaves intact. Wash in cold water and pat dry on paper towels. Chop off green tops of radishes and discard. Wash radish under cold water, then cut into quarters. Set aside. Cut off hard bottom (about 2") of asparagus and discard. Wash stalk under cold water. Cut on an angle 1 in. long, and set aside.

### Dressing:

Put all dressing ingredients into blender and blend together until combined (approximately 2 min).

## TO SERVE

In a salad bowl, toss all ingredients with salad dressing. Finish with sliced chives sprinkled over top.

## WINE PAIRINGS

### PIETRO FAMILY CELLAR MY ANGELINA 2014

The aromatics leap from the glass with notes of ripe plum, pear, white peaches lemon zest and fragrant quince. The flavors echo the aromas with a deep, creamy texture. It will age like an old world Bordeaux. The finish is terrific- with great length, broad on the palette. A fabulously clean and complex wine.

## SHOPPING LIST

- 1 Large head butter lettuce
- 1 Bunch red or heirloom radishes
- 1 Bunch asparagus (about 10 oz)
- 3 Tsp. fresh chives
- 1 Tsp. Dijon mustard
- ¼ Rice wine vinegar
- 1 Clove fresh garlic

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