



Mâche, with Red Onions, Cucumbers and Cherry Tomatoes & Red Wine Vinaigrette

Makes 4 Generous Servings

Ingredients

For the vinaigrette:

- 3 Tbs. of good red wine vinegar, such as cabernet vinegar
- ¼ tsp. sea salt or kosher salt
- 1 Garlic clove, smashed
- 4 Tbs. extra virgin olive oil

For the salad:

- Fresh mâche (lamb's lettuce) – enough for 4 generous servings
- Baby red leaf and/or butter lettuce – just a bit to add “fluff” and color to the salad
- ¼ cup thinly sliced red onion
- ¼ cup sliced scallions (green onions)
- 8–10 Cherry tomatoes, halved
- ½ cup Cucumber, peeled, quartered and sliced
- ½ cup Yellow bell pepper, cut in strips
- ¼ cup pitted Kalamata olives

Directions

In a small bowl, whisk together the vinegar and salt till dissolved. Whisk in the olive oil and the garlic. Set aside and prepare the salad. Assemble the salad ingredients in a large bowl.

*Do not dress the salad until the salmon is done. When the salmon is cooked, toss the salad quickly and gently with the vinaigrette, salt and freshly ground pepper.