

GUASTELLO'S VILLAGE MARKET

Mixed Greens with Tomato-Ginger Dressing

Serves 4

Ingredients

1 large plum tomato, seeds squeezed out, roughly chopped
1/4 cup chopped oil-packed sun-dried tomatoes
1 tablespoon minced fresh ginger
2 garlic cloves, peeled
1 to 2 tablespoons balsamic vinegar
1/2 cup water
1/4 teaspoon salt
1/4 teaspoon ground black pepper
6 cups washed mixed greens (any combination of romaine, red leaf, Bibb, Boston lettuce, mustard greens, spinach)

Instructions:

In a blender, combine tomato, sun-dried tomatoes, ginger, garlic, and vinegar. Process until finely chopped. Add water, salt, and pepper and puree until smooth.

Divide greens evenly among 4 salad plates and spoon dressing over top.

Credit: foodnetwork.com