

# Green Salad with Summer Vegetables & Nasturtiums With Fig & Coffee Balsamic Vinaigrette with Basil

*Serves 8-10*  
*Mixed salad greens to serve 8-10*

## INGREDIENTS

### Salad

- Sliced cucumbers
- Halved cherry tomatoes
- Organic, all-natural Nasturtium flowers
- Sea salt

### Dressing

*Makes about 1-1 ½ cups*

- 1 Tbsp finely minced shallots
- 1 tsp minced fresh basil
- 1 Tbsp Dijon-style mustard
- ½ tsp salt
- 1 Tbsp freshly squeezed lemon juice
- 1 – 1 ½ Tbsp coffee fig balsamic vinegar
- 1 cup extra virgin olive oil
- Freshly ground black pepper to taste

## INSTRUCTIONS

Make the dressing. Combine all ingredients except olive oil and pepper in work bowl of food processor fitted with steel blade. Process until smooth. With machine running, add the olive oil in a slow, steady stream through the food tube until all has been added. Continue to process for about 15-20 seconds to form a strong emulsion. Add freshly ground black pepper to taste. Refrigerate for at least 4 hours to allow the flavors to blend. Shake well before using.

To assemble the salad, place a portion of the greens on each chilled serving plate. Drizzle desired portion of the dressing over the greens in a z pattern. Arrange the cucumbers, cherry tomatoes and nasturtiums on the salad and scatter a bit of the salt over the top of the salad.

Source: [www.urbanherbal.com](http://www.urbanherbal.com)