

# Summer Market Salad

*Chef Nikki Olst*

- 2 heads leaf lettuce, any variety
- 1 Chioggia beet (aka candy cane beets)
- 1 carrot
- 1 cup oil
- 1 Tablespoon lemon juice
- Salt & Pepper to taste

## Directions

1. Wash the heads of lettuce and pat dry with paper towels.
2. Tear lettuce into 2" pieces and place in bowl.
3. Peel beet and julienne into thin matchsticks.
4. Peel the carrot and slice into thin half moons.
5. Place both veggies in bowl.
6. Hand toss lightly.
7. In a mason jar, combine the oil, lemon juice, and salt and pepper.
8. Cover with lid and shake vigorously.
9. Add as much dressing to the lettuce and vegetable as you deem fit.
10. Extra dressing can be stored in the refrigerator for up to 2 weeks.