**Lemony Spring Salad topped with Feta and Balsamic Glazed Radishes** 

°4 cups coarsely chopped salad greens

°3/4 cup thinly sliced radishes

°feta cheese as topping

**Balsamic glaze for radishes**

°1/4 cup balsamic vinegar

°1 ½ tablespoon maple syrup or honey

°1 teaspoon smoked paprika

Place ingredients in a small pan over medium heat. Once it begins to bubble, reduce heat to low and allow to simmer until reduced by half. Let cool, then toss with sliced radishes.

**Lemon Vinaigrette Dressing**

°2 tablespoons lemon juice

°1/2 teaspoon finely grated lemon zest

°1 teaspoon mayonnaise

°1 teaspoon Dijon or brown mustard

°1/4 teaspoon salt

°Ground pepper

°1/4 teaspoon sugar

°6 tablespoons (3 ounces) extra-virgin olive oil

Combine all ingredient except olive oil in a bowl and whisk together. Add olive oil in a slow stream, whisking constantly.

Toss greens with dressing right before serving. Top each salad with balsamic glazed radishes and feta cheese. Serves 4

*For more recipes, check out watauga.ces.ncsu.edu/cooking-with-margie/*

**Lemony Spring Salad topped with Feta and Balsamic Glazed Radishes** 

°4 cups coarsely chopped salad greens

°3/4 cup thinly sliced radishes

°feta cheese as topping

**Balsamic glaze for radishes**

°1/4 cup balsamic vinegar

°1 ½ tablespoon maple syrup or honey

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Place ingredients in a small pan over medium heat. Once it begins to bubble, reduce heat to low and allow to simmer until reduced by half. Let cool, then toss with sliced radishes.

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