

Greens with Cilantro Dressing

Serves 6-8

Salad

- 1 bunch (5oz) fresh spinach
- 1 large head chopped romaine lettuce
- 1/2 small sweet onion or 4 green onions, finely chopped
- 2 medium cucumbers, scored and sliced



Dressing

- 1/4 cup chopped fresh cilantro, leaves only
- 1/2 cup oil
- 1/4 cup vinegar
- Pepper and salt to taste

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- Pepper and salt to taste

Make Dressing:

1. Combine cilantro, oil and vinegar.
2. Add salt and pepper to taste.

Make Salad:

1. Rinse spinach and romaine. Dry.
2. Tear greens into bite-sized pieces in large salad bowl.
3. Add chopped onion and cucumber.

Assemble:

1. Add dressing to greens in large bowl or individually.



Recipe adapted from UW-Extension Waukesha County
University of WI, U.S. Dept. of Agriculture and WI counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.



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