



LEAFY VEGETABLE SALAD WITH ALMOND DUKKAH

SERVES 6-8

Dukkah is an Egyptian mixture of aromatic nuts, seeds, and spices that is versatile enough to sprinkle on vegetables, feta cheese, rice, or leafy salads. There are many variations of dukkah, using different kinds of nuts and seeds, and it keeps well in an airtight jar for several weeks. For this salad I toss lots of greens with as many fresh vegetables I can find, but feel free to add whatever you like. The dressing is perfectly sweetened with honey and compliments the spicy dukkah topping. Ground sumac berries are optional but add a tangy flavor and gorgeous finish to this already colorful salad.

INGREDIENTS

SALAD

1 ear of fresh corn, husked and cleaned
4 cups mixed salad greens
1 cup arugula
1 cup micro-greens
1/2 cup basil, torn
1 cup chopped red cabbage
6 radishes, sliced thinly
2 green onions, chopped
3 red chile peppers, sliced thinly
1 avocado, peeled, seeded, and chopped
1/2 teaspoon kosher salt
2 teaspoons ground sumac berries

HONEY MUSTARD VINAIGRETTE

3/4 cup sunflower oil (or other neutral oil)
1/4 cup white wine vinegar

1 tablespoon Dijon mustard

3 tablespoon honey

1 teaspoon kosher salt

1/4 teaspoon ground black pepper

1/2 teaspoon hot sauce

ALMOND DUKKAH

1 cup slivered almonds

1 tablespoon sesame seeds

2 tablespoons olive oil (or coconut oil)

1/2 teaspoon salt

1/4 teaspoon red chile flakes

1/2 teaspoon ground cumin

1/2 teaspoon ground sumac berries (optional)

1/2 teaspoon white sugar

1/2 teaspoon ground coriander seed

1/4 cup dried cranberries or barberries



PROCESS:

Salad:

Cook the ear of corn over a hot grill pan or charcoal grill until lightly charred. Let cool and cut off the kernels using a large sharp knife, Discard cob. In a large bowl, combine all ingredients. Pour dressing over, careful not to add too much, and toss. Top with dukkah, ground sumac berries, and serve.

Dressing:

Put all ingredients in a jar and shake until blended.

Almond Dukkah:

Preheat oven to 350 degrees. In a bowl, combine all ingredients except cranberries. Put nut mixture on a baking tray, spreading out in a thin layer. Bake for 15 minutes, until just golden and fragrant. Add dried cranberries to hot mixture and toss. Allow to cool, and store in an airtight container.