

Spring Greens Roasted Walnut and Goat Cheese with Rhubarb Dressing

Yield: 2 portions

1/2	cup	LOCAL rhubarb	½ inch pieces
2	tsp	water	
1	tsp	maple syrup	
¼	tsp	white wine vinegar	
2	Tbsp.	extra virgin olive oil	
½	tsp	Dijon mustard	
2	Tbsp.	walnuts roasted	
2	Tbsp.	goat cheese	
6	cups	spring greens	



Combine rhubarb and water in a sauce pot. Bring to a boil. Simmer 5 min. Allow to cool 10 min. Transfer to blender. Add maple syrup vinegar and Dijon. Blend until very smooth. Remove centre of lid. With blender running slowly add oil to make an emulsified dressing. Transfer to squeeze bottles. Taste and adjust seasoning.

Plate greens and sprinkle with about 1 Tbsp. each walnuts and goat cheese over greens. Drizzle with dressing and serve.

Cover remaining dressing and refrigerate for up to 1 week.