

Fresh Fig Pistachio Salad

Salad:

- 4 cups greens, (spinach and arugula are exceptional)
- 8 firm-ripe purple figs
- 1/2 c. pistachio nuts
- 1 yellow onion, sliced thin

Vinaigrette Dressing:

- 2 tbsp. extra virgin olive oil, organic
- 2 tbsp. balsamic vinegar
- 1 fresh lemon, juiced
- fresh ground pepper/sea salt, sprinkle to taste

Wash and slice the fresh figs into fours. Place a pile of greens onto four plates, garnishing each with figs, pistachios, and yellow onion. Shake vinaigrette ingredients in lidded jar and lightly drizzle over each salad.

©Leanne Ernster, 2011.