

# Fall Vegetable Salad with Pecan Tarragon Dressing

## Dressing Ingredients:

- 2 tbsp. red onions minced
- 1 tbsp. celery minced
- ½ tsp. orange zest
- ¼ ea. orange juiced
- 1 tbsp. Dijon mustard
- 5 sprigs fresh Tarragon
- 3 tbsp. pecans crushed
- 3 tbsp. champagne vinegar
- ¼ cup olive oil
- ½ cup Canola oil
- ½ teas. salt
- ¼ teas. black pepper

## Preparation:

In a bowl mix together the onions, celery, mustard, orange juice and zest, seasoning herbs and vinegar. Slowly pour in while mixing with a whip or fork the oils in a steady stream. Add the pecans last.

## Vegetables:

- ¼ cup Fava Beans blanched husked
- ¼ cup Garbanzo Beans drained and rinsed
- 6 leaves Belgium endive
- ¼ cup Fennel (Anise) sliced, blanched
- ¼ cup Yellow wax beans, blanched
- ½ cup Wild Mushrooms, your choice, blanched
- ½ cup Bell Peppers Yellow Red Orange, sliced
- ½ cup Cous Cous, blanched

Toss all vegetables with the dressing lightly.

## Challah Croutons:

Challah bread cut into 1x1 squares. Toast in the oven at 350° for about 13 minutes. Sprinkle the croutons on the salad.



LARIAN FINNEY  
Visionary Marketing Group