**HARVEST SALAD with Mibuna and Orange**

**Ingredients**

*Greens:*

* 2 cups lettuce, torn
* 1 cup rocket
* ½ cup red vein sorrel (or similar bitter leaves), washed and trimmed of stems
* ½ cup mizuna
* 1 cup mibuna
* 2 spring onions, thinly sliced
* 2 tbsp chives, very finely chopped

*Additions:*

* ½ cup pickled turnips, thinly sliced (*1/2 cup water+1/2 cup vinegar, 1 tsp of sugar and salt, heat and steep sliced turnips for 10 mins)*
* ½ cup sugar snap peas, halved lengthways
* Juice of ½ lemon + zest of 1 lemon
* Segments from 1 large orange, chopped

**Orange Dressing**

* Juice of 1 orange
* 1 tsp orange zest
* 1 Tbsp lemon juice
* 1 tsp honey or maple syrup
* 1 tsp Dijon mustard
* 3 Tbsp olive oil
* Salt & pepper to taste

**Method**

1. Combine all washed salad ingredients in a large bowl.
2. Mix dressing ingredients in a small bowl and whisk well.
3. Drizzle over salad 2 minutes before serving.
4. Toss gently and serve a little on each plate.