Spring Citrus Salad
1 bag of mixed salad greens
2 radishes

Citrus Dressing
2 tablespoons lemon or orange juice
3 tablespoons oil
salt & pepper to taste

Optional
1 or 2 hardboiled eggs, make first if using
dried fruit or nuts
1 can of mandarin oranges drained
fresh peas or 1/2 can of peas drained

1. To mix the dressing, combine oil and juice
2. While egg is cooking, wash the greens in a strainer and shake to get excess water off, place in a large
   bowl
3. Wash the radishes and slice into thin circles, add to salad
4. Add any additions like peeled eggs, dried fruits, nuts, can of mandarin oranges or peas
5. Toss with citrus dressing and enjoy!