



## French Market Salad

*You can serve this salad with the frittata whether it's for brunch, lunch, or dinner.*

Makes 8 servings  
Total time: 15 minutes

### FOR THE VINAIGRETTE, WHISK:

- 2 Tbsp. white wine vinegar
- 1 Tbsp. minced shallots
- 1 tsp. Dijon mustard
- 1 Tbsp. extra-virgin olive oil
- Salt and black pepper to taste

**For the vinaigrette, whisk** together vinegar, shallots, and Dijon. Drizzle in oil while whisking until combined, then season with salt and pepper.

**For the salad, toss** greens, radishes, and scallions with vinaigrette.

**Per serving:** 22 cal; 2g total fat (0g sat); 0mg chol; 17mg sodium; 1g carb; 1g fiber; 0g protein

### FOR THE SALAD, TOSS:

- 1 pkg. mixed salad greens (5 oz.)
- 1/3 cup sliced radishes
- 1/4 cup minced scallions