Mediterranean Chopped Salad with Lemon Vinaigrette

*A refreshing start to a spring feast*

By Susan Nye

**Serves 8**

* 1 head romaine lettuce, finely chopped
* 1/2 red onion, thinly sliced
* 2 medium cucumbers, peeled, seeded, and chopped
* 16 radishes, chopped
* 24 grape tomatoes, halved
* 2 tablespoons chopped fresh parsley
* 2 tablespoons chopped fresh mint leaves
* Juice of 1 lemon
* 1 clove garlic, minced
* 6–12 tablespoons extra-virgin olive oil, to taste
* Kosher salt and freshly ground pepper

1. Combine the lettuce, onion, cucumber, radishes, tomatoes, parsley, and mint in a salad bowl and toss to combine.
2. In a clean glass jar, combine the lemon juice, garlic, salt and pepper; shake to combine. Add olive oil to taste and shake to combine. Drizzle over the salad and toss. Serve immediately.

*Store leftover lemon vinaigrette in the refrigerator.*