

Ingredients:

- 1 teaspoon Dijon mustard
- 1 lemon
- 1/8 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 2 tablespoons extra-virgin olive-oil or walnut oil
- 6 ounces (6 cups) mesclun greens with herb mix
- 3 tablespoons toasted chopped walnuts

Directions:

1. Squeeze juice from one lemon into a small bowl
2. Whisk lemon juice, Dijon mustard, salt, and pepper together in a large bowl.
3. Whisking constantly, drizzle in oil. Adjust seasoning as needed.
4. Add mesclun greens to bowl and toss gently to coat. Sprinkle with toasted walnuts.