

# Crunchy Mushroom & Cauliflower Salad

Serves 2-4 | 20 minutes prep + 30 minutes rest

Inspired & adapted from a dish we used to eat at San Francisco's dearly departed Bar Tartine, this salad looks—frankly—a little weird at first glance. Raw mushrooms and cauliflower are not typically among the first ingredients that spring to mind when thinking “salad,” but in a true bit of gestalt the whole thing comes together beautifully. Contrasting textures and a creamy, ranchy dressing offer a toothsome, satisfying salad that travels well and makes a great party dish.

**1 cup Greek Yogurt**

**¼ cup Olive Oil**

**1-2 tablespoons Red Wine Trio Vin**

**Lemon**

**¼ cup Garlic Sauce**

**1-2 tablespoons Nothing Hidden Ranch Seasoning**

**1-2 tablespoons Dehydrated Wild Ramps**

**1lb Crimini Mushrooms, quartered**

**1 Cucumber, cut into 1/4“ pieces**

**1 bunch Radishes, cut into 1/4“ pieces**

**1 small head of Cauliflower, cut into small florets**

**½ lb Sugar Snap Peas, sliced at an angle**

**1 bunch Asparagus, sliced at an angle**

**1 cup Parsley, chopped**

**¼ cup Tarragon, chopped**

**¼ cup Dill, chopped**

**½ cup Savory Pepitas**

**Salt, to taste**

**A few pinches of Smoked Pimenton Paprika**

**Step 1** In a medium size mixing bowl, whisk together the Greek yogurt, olive oil, vinegar, lemon juice, garlic sauce, ranch seasoning, and wild ramps.

**Step 2** Add mushrooms, cucumbers, radishes, cauliflower, sugar snap peas, asparagus, parsley, tarragon, and dill to the bowl with the dressing and mix until well combined. Let rest for 30 minutes, so the vegetables expel some liquid and the whole thing gets a little “soupy.”

**Step 3** Toss again, mixing in the pepitas and adjusting salt to taste. Add the salad to your serving bowl of choice, and garnish liberally with the smoked paprika. Enjoy.