**Springtime Mixed Greens with Ginger Dressing***Love the ginger dressing! Not only does it taste delicious, it is very healing because of the Miso. Coupled with the detoxing spring vegetables like radish, cucumbers and watercress, it’s great for Spring cleansing*

Makes 4-6 servings

**Ingredients**

**Salad:**

* 1 pound mixed greens of your choice – as some watercress for detoxing
* ½ cup English cucumber chopped
* ½ cup shredded carrot
* 1 Daikon radish, thinly sliced

**Ginger Dressing:**

* 1/2 cup apple juice or Cider
* 2 tablespoons miso paste
* 2 tablespoons peeled and minced fresh ginger
* 2 large Medjool dates, pits removed
* 1 tablespoon plus 1 teaspoon apple cider vinegar

**Directions**

**Salad:** In a large salad bowl, toss together the greens, radish, carrots, and cucumbers When ready to serve, gently toss with as much ginger dressing (recipe below) as desired, using your fingertips to mix together to avoid bruising the greens. Sprinkle with flower petals for decoration, if desired, and serve immediately.

**Ginger Dressing:** Blend all ingredients together until smooth. Makes 2/3 cup. It will keep for about a week when refrigerated. Make a double batch it serves as a nice dip.