

Garden Salad Tacos

Ingredients:

3 bunches mixed greens (kale, chard, spinach),
chopped

2 carrots, **peeled** and **thinly sliced**

4 radishes, **thinly sliced**

2 leeks, **thinly sliced**

1/2 bunch of cilantro, **chopped**

2 Cups Monterey Jack Cheese,
shredded

*15 Homemade Tortillas

For the Vinaigrette:

Ingredients:

1/4 Cup red wine vinegar

1 clove of garlic, **minced**

1/2 teaspoon ground cumin

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 Cup olive oil

Directions:

Place all ingredients into a small mason jar with a tight fitting lid.

Shake, shake, shake, until all your ingredients are combined.

Directions:

1. Arrange tortillas on a large sheet pan. **Sprinkle** tortillas with jack cheese and **broil** in the oven until the cheese is melted (about 1 minute)
2. In a large mixing bowl, **toss** together greens, carrots, radishes, leeks, and cilantro.
3. **Drizzle** with vinaigrette and **toss** together.
4. Pile the salad on the tortillas and **serve!**

Vocabulary

Whisk: to mix ingredients with a whisk

Toss: to combine ingredients using tongs

Broil: to cook in the oven under a high heat