SIMPLE GREEN SALAD WITH HERB VINAIGRETTE

INGREDIENTS
for the dressing:

1 cup loosely packed fresh flat leaf parsley, roughly chopped (about one small bunch)
10 large fresh basil leaves
1 tablespoon fresh oregano
1 clove garlic, finely minced
¼ cup high quality red wine vinegar
1½ teaspoons honey
¾ cup extra virgin olive oil
salt and pepper to taste
3-4 cups washed salad greens, leaves torn
4 tablespoons toasted sunflower seeds (or toasted walnuts, hazelnuts, pecans, almonds)
¼ cup raisins (or dried cherries, dried cranberries, dried currants, or fresh fruit)
2-3 scallions, thinly sliced (or red onion, white onion)
2-3 additional veggies of your choices (carrots, radishes, cucumbers, sugar snap peas, bell peppers, cabbage, tomato, avocado, green beans, sprouts, broccoli, corn, etc.)

METHOD

Place all herbs, garlic, vinegar, and honey in a food processor and blend until combined.

While the machine is running, slowly drizzle in the olive oil until emulsified. Season to taste with salt and pepper. Toss with salad ingredients and serve immediately.