

## Butter lettuce, radish, and avocado salad with mustard dressing

- 1 tablespoon red wine vinegar
- 2 1/2 teaspoons Dijon mustard
- Kosher salt and freshly ground black pepper
- 2 tablespoons grapeseed or other neutral oil
- 2 teaspoons extra-virgin olive oil
- 1 head butter lettuce, torn
- 8 French breakfast radishes or round red radishes, halved
- 1 scallion, white and pale green parts only, thinly sliced at an angle
- 2 tablespoons roughly chopped fresh dill
- 1 avocado, halved, pitted, peeled and sliced

1. In a large bowl, whisk vinegar and mustard with a pinch each of salt and pepper. While whisking, add oils in a slow, steady stream to emulsify.
2. Toss dressing with lettuce, radishes, scallion and dill. Top with avocado and serve.