



Purslane Salad

Servings : 2 Source : Food52.com

INGREDIENTS

- 1/4 cup red onion, thinly sliced
- 1 lemon, zested and juiced
- 1 tablespoon red wine vinegar
- 1 bunch purslane, chopped, and thick portions of stems removed
- 2 tablespoons olive oil
- 2 tablespoons plain whole milk yogurt
- Pinch salt
- Pinch pepper
- 1/2 cup feta cheese
- 1/2 cucumber, chopped
- 3/4 cup melon, cubed
- 5 radishes, thinly sliced

DIRECTIONS

In a small bowl, combine the red onion, red wine vinegar, and lemon juice. Set aside to marinate for at least five minutes.

Put the purslane in a large bowl and drizzle with olive oil and yogurt. Using tongs, distribute olive oil and yogurt evenly over the greens. Add salt, pepper, and lemon zest, and stir with tongs. Add red onions, vinegar, and lemon juice, stir with tongs, and add remaining ingredients.