



## **Dandelion Greens Salad**

- 2 Roma tomatoes, diced
- 1/2 Vidalia onion, chopped
- 2 hard boiled eggs, chopped
- 2 cups grated parmesan, mozzarella, & white cheddar cheese
- 1 part red wine vinegar to 2 parts olive oil
- Salt and pepper

Discard dandelion green roots; wash greens well in salted water. Cut leaves into 2-inch pieces. Cook greens uncovered in small amount of salted water until tender, about 10 minutes. Taste test to be sure bitterness has been removed. Toss with tomatoes, onion, cheese, eggs, and dressing. Season to taste. For less bitter greens, pick before flowers blossom. Only harvest in areas you know have not been chemically treated.