

Spring Vegetables with Tecolote Farms IV: Baby Lettuce

Tender baby lettuce is just the best and in the Austin growing season they make a short and sweet appearance. Don't miss out on this taste of spring by visiting Tecolote Farms at the SFC Downtown Market or reserving your CSA now. Deliveries for CSA's are now underway so this may be your final chance to sign up!



What kind of recipes does one need for using baby lettuce? In my humble opinion all these perfect bites really need is a dash of plant based dressing. And (because I don't think we

can ever have enough tasty dressing recipes up our sleeve) here are two of my favorites to add to your collection.

Dijon Almond Butter Dressing



Ingredients

1/4 cup unsweetened almond butter (I buy fresh ground from Wheatsville or Whole Foods)

1 tablespoon olive oil

1 small shallot, very finely minced (about 1 tablespoon)

1 tablespoon whole grain Dijon mustard (Annie's organic)

1/3 cup fresh orange juice (1 orange)

1 teaspoon orange zest
3 teaspoons honey (or maple syrup)
1/4 teaspoon sea salt
Freshly ground pepper

[Full Instructions Here](#)

Lemon Chia Dressing



Ingredients

Zest and juice from 1 lemon
2 teaspoons of chia seeds
1 cup of filtered water
½ cup of raw cashews
1 garlic clove, peeled and smashed
¼ teaspoon of oregano

$\frac{1}{2}$ teaspoon of kosher salt

2 tablespoons of fresh dill, minced

Freshly ground black pepper, to taste

[Full Instructions Here](#)