



## Greenmarket Recipe Series

**Natural  
Gourmet  
Institute**

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### **SWEET & TANGY RHUBARB & BABY LETTUCE SALAD**

Recipe by Natural Gourmet Institute

SERVES 6

**Ingredients:**

4 ribs rhubarb\*, cut diagonally into 1/8-inch slices  
2 sprigs fresh thyme\*, removed from stem  
¼ cup honey  
Pinch sea salt  
Water to cover rhubarb by 1 inch  
2 teaspoons apple cider vinegar  
4 tablespoons extra virgin olive oil

½ pound baby lettuces\*  
4 ounces goat cheese\*, crumbled  
2 tablespoons chopped tarragon\*  
Pinch black pepper

**Directions:**

1. Place rhubarb in a wide saucepan with thyme, honey, salt, and water. Over high heat, bring to a boil. Lower heat to a simmer and cook uncovered for 2-3 minutes.
2. Remove from heat and pour mixture through a large sieve or colander into a medium bowl.
3. Return the liquid to the pan and add the vinegar. Reduce over high heat until mixture is reduced to about ½ cup. Slowly whisk in the olive oil. Let cool.
4. Toss dressing over rhubarb and baby lettuces. Garnish with goat cheese, tarragon, and black pepper; serve.

***\*Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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