Serves 6

**Ingredients:**

For the vinaigrette:
- 1 ounce basil*, finely chopped
- 3 tablespoons champagne vinegar
- 1 tablespoon honey*
- ½ teaspoon Dijon mustard
- ½ teaspoon sea salt
- Pinch black pepper
- ½ cup extra virgin olive oil

For the salad:
- 1 pint fresh strawberries*, washed, stem removed and thinly sliced
- 2 pounds fava beans*, shelled (about 2 cups)
- 1 bunch radishes*, thinly sliced
- 5 ounces mixed baby lettuces*

**Directions:**

1. For the vinaigrette, whisk together basil, champagne vinegar, honey, mustard, sea salt, and black pepper. Slowly stream in olive oil while whisking until well-emulsified.

2. For the salad: Combine strawberries, fava beans, radishes, and lettuce in a bowl; toss with vinaigrette and serve.

*Ingredients available seasonally at your neighborhood Greenmarket