Microgreen Salad with Roasted Grapes,
Mango, and Coconut Dressing
By Charlotte Kilroy

Ingredients:
A package of microgreens
2 mangos
1 cup grapes
A can of coconut milk
4 slices brioche loaf (or any soft white bread)
3 scallions
2 tbsp soy sauce
1 tbsp toasted sesame oil
2 tsp rice vinegar
½ cup cashews
¼ cup sunflower seeds
Salt and pepper to taste

Yield 3-4 servings

Method:
1. Preheat the oven to 400 degrees Fahrenheit.
2. Line two baking sheets.
3. Chop grapes in half and cover in olive oil and salt.
4. Chop bread into 1-2 inch cubes, cover in oil and salt.
5. Place them both on separate baking sheets.
6. Cook the bread for 5 minutes (or until golden). Cook the grapes for 10 more minutes or until blistered and starting to caramelize.
7. Open the coconut milk, and whisk the cream into the liquid until smooth (may have to be warm to become smooth). Use ½ of the can and mix in the soy sauce, vinegar, sesame oil, and black pepper to taste.
8. Chop the scallions into small rings and add those to your dressing.
9. Cut the mango into 1 inch cubes and roughly chop the cashews.
10. Add the mango, grapes, and microgreens and toss in a bowl with your dressing. Taste for seasoning, adjust as you see fit!
11. Plate and garnish with your chopped cashews, sunflower seeds, and croutons.

So fresh and perfect for summer!