White Bean Salad with Spring Radishes
Adapted from Williams Sonoma

Ingredients:

For the Vinaigrette
1/4 tsp. sea salt, plus more if needed
2 Tbs. sherry vinegar, plus more if needed
1 small shallot, finely minced
2 tsp. Dijon mustard
6 Tbs. (3 fl. oz./90 ml) extra-virgin olive oil

4 cups (1 3/4 lb./875 g) cooked cannellini beans
1/4 cup (1/3 oz./10 g) fresh dill, torn from stems
1/2 cup (3/4 oz./20 g) very thinly sliced fresh scallions
Sea salt and freshly ground pepper
1/2 cup (2 1/2 oz./75 g) crumbled ricotta salata cheese
1 cup (4 oz./125 g) shaved radishes

Directions:

To make the vinaigrette, in a small bowl, whisk together the 1/4 tsp. salt, 2 Tbs. vinegar and the shallot and let stand for 10 minutes. Whisk in the mustard and then the olive oil until the vinaigrette is emulsified. Taste and add more salt or vinegar, if needed. Set aside.

In a large bowl, stir together the cannellini beans, dill, scallions, and 1/4 cup (2 fl. oz./60 ml) of the vinaigrette. Season with salt and pepper to taste. Arrange on a large serving platter and garnish with the cheese and radishes. Drizzle with the remaining vinaigrette just before serving. Serves 6 to 8.

Kale and Romaine Salad with Lemon Dressing
Adapted from themom100.com

Ingredients:

1 medium bunch tender kale
3 tablespoons extra virgin olive oil
2 tablespoons lemon juice
1 tablespoon Dijon mustard
Kosher salt and freshly ground pepper to taste
1 heart of romaine or 2 little romaine lettuces!
¼ cup grated Grana Padano or Parmesan cheese
Freshly ground black pepper

Directions:

Cut the kale (including stems) into thin slivered ribbons.

In a large bowl combine the olive oil, lemon juice, Dijon mustard, and salt and pepper to taste. Add the sliced kale and use your fingers to rub the dressing into the kale ribbons.

Cut the romaine crosswise into 1/2-inch slices. Add the sliced romaine to the kale and toss. Add the Grana Padano and toss again. Serve.