

# Any-Greens Mustard Dressing

Makes about ½ cup

I don't really make vinaigrettes, but I do occasionally make dressings, especially when making salad for large groups of people. This distinction is that a vinaigrette is emulsified with olive oil or occasionally diluted with water. A dressing is cutting to the chase, just the acid and alliums combined to evenly coat each leaf in your bowl. This one is pretty basic, but very good, with lots of whole grain mustard– the spicier the better for me– but Dijon works, too (just expect a creamier texture). As for the greens, peppery arugula, crisp romaine, and ruffly kale are all great contenders, but my hands-down favorite is escarole. It's somehow both delicate and strong, able to hold up to dressing and retain its oomph where a weaker leaf may wilt (sorry to the weaker leaves).

To use this in a salad, dress your leaves first with this dressing, tasting for salt, pepper and more vinegar if you think it needs it (probably won't), then a nice drizzle of olive oil to finish.

## Ingredients

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**2 tablespoons whole grain mustard**

**¼ cup sherry, white wine, or red wine vinegar**

**Kosher salt and cracked black pepper**

**¼ cup thinly sliced chives or scallions**

## Instructions

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1. Combine mustard and vinegar in a small bowl. Add chives and season with salt and pepper. Return the baking sheet to the oven to crisp up the bread, 10 to 15 minutes. Serve this alongside the chicken, with the roasted onions and parsley scattered around and on top.