Ingredients

* 4 lb spring lettuce
* 2 lb baby spinach
* 15 radishes, thinly sliced
* 2 bunches scallions
* 12 eggs, hard boiled
* 1 cup olive oil
* ½ C balsamic vinegar
* 2 TSP Dijon mustard
* 2 TSP honey
* 2 TSP thyme
* 1 bag red grapes
* salt and pepper to taste

Procedure

1. Place the eggs in a large pot and cover completely with water. Bring to a boil and then turn off the heat. Cover and let sit for 10-12 minutes.
2. Mix the spring lettuce, spinach, radishes, grapes and scallions.
3. In a separate bowl, combine the oil, vinegar, mustard, honey and thyme. Season with salt and pepper to taste.
4. Add the dressing to the greens. Mix thoroughly.
5. Top the salad with sliced hard boiled eggs.