Greens Salad with Lemon Vinaigrette

1 bag fresh salad greens
1 cup cherry tomatoes
1 carrot
1/2 cup sliced or slivered almonds
1 lemon
1 tsp dijon mustard
1/4 cup extra virgin olive oil
Pinch sugar
Salt and pepper to taste
1 wedge parmesan

Add the salad greens to a large bowl. Slice all tomatoes in half and add to the bowl. Peel the carrot, then taking a vegetable peeler, shave carrot ribbons into the bowl.

Heat a small skillet over medium heat and add the almonds. Gently toast the almonds, stirring constantly. Once lightly golden, remove from heat and pour onto a clean plate to cool completely.

In a small bowl, whisk the lemon, dijon, olive oil and pinch of sugar until well combined. Season with salt and pepper to taste.

Toss the dressing and almonds into the salad bowl. Once salad is dressed, shave ribbons of parmesan into the salad with a vegetable peeler. Serve immediately.