



carrot-beet salad with goat cheese

prep time:
10

featured product:
SUPERGREENS!

you'll be rooting for the root veggies in this carrot-beet salad with goat cheese recipe! shredded carrots and beets combine with goat cheese and SUPERGREENS! to make an extra hearty, nutritious and delicious salad! top it off with our fresh herb goddess dressing for some extra fresh flavor. this salad is a great appetizer option, a side to your favorite soup, or as an impressive and healthy dish for your next holiday function!



ingredients

2 servings

- 1 package (5oz) **organicgirl© SUPERGREENS! ?**
- ½ cup **organicgirl© herb goddess dressing**, divided
- 2 medium carrots, peeled and shredded
- 1 large beet, peeled and shredded
- fine sea salt and black pepper to taste
- ½ cup crumbled fresh goat cheese

substitutions

? *substitute with* **PROTEIN GREENS**

directions

1. in a medium bowl combine carrots, beets, ¼ cup dressing, and salt and pepper.
2. in a large bowl toss greens with remaining ¼ cup dressing. divide between plates, top with a mound of slaw and sprinkle with goat cheese.