copycat erewhon lemon dijon white bean salad



featured product:
spring mix plus

what's lemony fresh and rich in nutrients? this super tasty bean salad of course!

the double crunch of pumpkin and hemp seeds mixed in with the creamy avocado provide the kind of feel-good lunch or dinner you'll want on repeat.

ingredients

salad:
1 clamshell **organicgirl spring mix plus**
2 cans white beans, drained and rinsed
¼ cup hemp seeds
2 tablespoons pumpkin seeds
1 avocado, sliced

lemon dijon dressing:
juice of 2 lemons
1 tablespoon dijon mustard
? cup avocado oil
2 teaspoons maple syrup
1 teaspoon worcestershire sauce
½ teaspoon sea salt

directions

1. drain and rinse the white beans and set aside.

2. in a small bowl or jar, whisk together the lemon juice, dijon mustard, avocado oil, maple syrup, worcestershire sauce, and sea salt until fully combined.

3. add the spring mix plus to a large bowl, then top with the white beans, hemp seeds, pumpkin seeds, and sliced avocado.

4. drizzle the dressing over the salad and toss gently until everything is evenly coated.

5. serve immediately and enjoy.