



ginger beet kraut salad

prep time:
10

featured product:
SUPERGREENS!

looking to spice up your summer salad while giving your gut the refreshing restart it needs? we're partnering with **Farmhouse Culture?** to bring you this powerful probiotic salad with their fan-favorite ginger beet kraut, complemented by our good-for-your-gut SUPERGREENS! and tangy lemon agave dressing. top with goat cheese and chickpeas to complete your salad needs!



ingredients

1 serving

½ package (5oz)
organicgirl? SUPERGREENS! ?

2 tablespoons **organicgirl? lemon agave dressing**

½ cup roasted chickpeas

½ cup goat cheese

3 tablespoons **Farmhouse Culture? Ginger Beet Kraut**

fresh salt and pepper

substitutions

? substitute with **PROTEIN GREENS**

directions

1. in a large bowl, toss greens with dressing.
2. top with goat cheese, chickpeas and kraut.
3. crack fresh salt and pepper over salad.
4. enjoy!