



## 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**

? cup roasted chickpeas

? 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!