green goddess cheddar salad with toasted walnuts

cook time:	prep time:	featured product:
5	**15**	**butter, baby!**

get the greens you need plus the flavor you want from this green goddess cheddar salad with toasted walnuts recipe! channel your inner goddess with this salad combo. our tender butter lettuce, crunchy walnuts, buttery avocado and fresh herbs make the perfect bite. top it off with our white cheddar salad dressing for creamy dreamy goodness. this salad recipe makes a great healthy lunch or dinner, or a flavorful side to soup or a sandwich!

ingredients

2 servings

1 package **organicgirl® butter, baby!** ?
½ cup **organicgirl® white cheddar dressing**
1 cup frozen edamame
1 tablespoon minced tarragon
1 tablespoon minced chives
1 tablespoon minced parsley
½ cup walnuts, toasted and chopped
½ avocado, pitted and thinly sliced
additional tarragon, chives, and/or parsley, if desired

substitutions

? *substitute with* **butter, plus!**

directions

1. bring a medium saucepan of water to a boil and add edamame. cook until tender, about 2 minutes. drain well and rinse under cool water.

2. in a blender, puree dressing with tarragon, chives and parsley until smooth and bright green. toss half of dressing with lettuce and divide between plates.

3. top with edamame, walnuts, avocado and more fresh herbs as desired.