green goddess salad



prep time:
10

featured product:
butter, baby!

get your green on with this green goddess salad recipe! edamame, bean sprouts, and veggies tossed with our butter lettuce make for a crunchy and yummy salad base. top with avocado and walnuts for those healthy omega-3s. drizzle with a generous amount of our herb goddess dressing for an unforgettable flavor experience! great as a heart-healthy and lunch salad recipe.

ingredients

4 servings

1 package **organicgirl? butter, baby!** ? , roughly chopped
? cup **organicgirl© herb goddess dressing**
4 radishes, thinly sliced
1 cup mung bean sprouts
½ cup frozen, shelled edamame, thawed
2 tablespoons chopped parsley
2 tablespoons chopped chives
1 medium, ripe avocado, pitted and thinly sliced
? cup chopped, toasted walnuts, optional

substitutions

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

directions

1. in a large serving bowl toss butter lettuce, radishes, sprouts, edamame, parsley and chives with organicgirl© herb goddess dressing.

2. top salad with avocado and walnuts.