



jeweled spring mix plus squash salad

cook time:
15

prep time:
15

featured product:
spring mix plus

go for gold with this jeweled baby kale SPRING MIX squash salad recipe! our baby kale SPRING MIX greens pair perfectly with baked squash. drizzled with honey and grapefruit juice vinaigrette, this jeweled baby squash salad one that is sure to please! top it all off with lots of tasty toppings like avocado and radish for one rad dish that's perfect for a healthy weekday lunch or dinner!



ingredients

4 servings

1 package of **organicgirl® spring mix plus ?**

1/4 cup of pomegranate seeds

1 small squash, peeled & sliced

1/2 cup of micro greens

4 tablespoons of grapefruit juice

1/4 cup of red onion, thinly sliced

1 tablespoon of honey

1/4 cup of pepitas

3 tablespoons of apple cider vinegar

1/4 cup of radish, thinly sliced

1/2 teaspoon of black pepper

1/4 cup of cabbage, thinly sliced

1 avocado, sliced

substitutions

? *substitute with* **baby spring mix**

directions

1. preheat oven to 400°F degrees. on a baking sheet lined with parchment paper, bake squash for 15 minutes, turning once to prevent burning. remove from oven and cool.

2. in a small mixing bowl, whisk together grapefruit juice, honey, apple cider vinegar and black pepper. in a large mixing bowl, toss spring mix plus with dressing.

3. divide among 4 plates and evenly top with squash, avocado, pomegranate seeds, micro greens, red onion, pepitas, radish and cabbage.