loaded green goddess bowl

featured product:
SUPERGREENS!

get SUPER flavor with our copycat sweetgreens green goddess bowl! we take those delicious char-roasted veggies, then add on our crowd-favorite SUPERGREENS mix and homemade green goddess dressing. this hearty bowl makes a great meal all on it's own—and is vegan friendly too.

ingredients

1 sweet potato
¼ tsp garlic powder
1 tsp smoked paprika (divided)
¼ tsp onion powder
1 tbsp avocado oil (divided)
1 large crown broccoli
¼ tsp cayenne powder
¼ cup almonds
red pepper flakes (to taste)
? cup chopped purple cabbage
1 carrot
chickpeas
1 clamshell organicgirl **SUPERGREENS!**
¼ cup organicgirl **herb goddess dressing**

directions

instructions:

1. preheat oven to 400°f (200°c).
2. make the organicgirl herb goddess dressing according to instructions. Set aside
3. slice sweet potatoes; add to a large bowl and toss with ¼ tsp garlic powder, ½ tsp smoked paprika, ¼ tsp onion powder, and ½ tbsp avocado oil until evenly coated.
4. spread on a baking sheet.
5. cut broccoli into florets; add to bowl and toss with ¼ tsp cayenne powder, ½ tsp smoked paprika, and ½ tbsp avocado oil until evenly coated.
6. spread the broccoli on baking sheet along with the chopped almonds.
7. roast both sheets for 15-20 minutes, or until tender and slightly crispy.
8. sprinkle with red pepper flakes to taste after roasting.
9. while roasting, chop the purple cabbage and peel the carrot into thin strips.
10. to assemble, arrange a bed of SUPERGREENS! in a large bowl. add the roasted sweet potatoes, roasted broccoli, chickpeas, chopped purple cabbage, and julienned carrot.
11. sprinkle the chopped or slivered almonds over the top, then drizzle with organicgirl herb goddess dressing and serve immediately.