rainbow chopped salad



cook time:	prep time:	featured product:
10	**15**	**romaine heart leaves**

add some color and creamy goodness to your good clean greens with this rainbow chopped salad! taste every color of the rainbow in this tasty salad. our perfectly crunchy romaine heart leaves serve as a great bed for the colorful toppings. drizzle a generous amount of our white cheddar dressing on top for the ultimate flavor combo in this kaleidoscope of veggies!

ingredients

2 servings

1 package (5 oz) **organicgirl® romaine heart leaves** ? , roughly chopped
¼ cup **organicgirl® white cheddar dressing**
8 ounces small blue or purple potatoes
1 cup red cherry tomatoes, halved
1 large carrot, peeled and cut into matchsticks
½ yellow bell pepper, seeded and cut into strips
½ red onion, very thinly sliced
½ cucumber, peeled and sliced
2 tablespoons sunflower seeds

substitutions

? *substitute with* **little gems**

directions

1. place potatoes in a medium saucepan, add cool water to cover and bring to a boil. Reduce heat to simmer until potatoes are tender, about 10 minutes. drain and rinse under cool water. thinly slice potatoes.

2. in a medium bowl, toss romaine with dressing and divide between bowls.

3. top greens with potatoes, tomatoes, carrot, bell pepper, onion and cucumber. sprinkle with sunflower seeds.