spring salad with bacon



cook time:	prep time:	featured product:
10	**10**	**butter, baby!**

taste some fresh flavor with this spring salad with bacon recipe! organicgirl butter lettuce, sliced radishes make this a fresh spring salad. organicgirl lemon agave dressing melds it all together for one dreamy bite. top it off with bacon for a flavor upgrade! great as a healthy lunch salad to help you get through your day.

ingredients

2 servings

1 package **organicgirl® butter, baby!** ?
¼ cup **organicgirl® lemon agave dressing**
4 strips pepper bacon
½ cup bean sprouts
1 cup fresh or thawed frozen green peas
4 red radishes, thinly sliced

substitutions

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

directions

1. in a medium skillet over medium heat, cook bacon, turning occasionally, until crisp. transfer to a paper towel-lined plate to drain.

2. in a large bowl, toss lettuce and sprouts with dressing, and divide between bowls. top with peas, radishes and crumbled bacon.