vegan green goddess salad with toasted walnuts



cook time:	prep time:	featured product:
5	**10**	**butter, baby!**

indulge in this entirely plant-based salad that doesn't skimp on flavor: pomegranate, walnuts, avocado and edamame cradled in our butter lettuce and topped with herbs and vegan herb goddess dressing!

ingredients

2 servings

1 package **organicgirl? butter, baby!** ?
½ cup **organicgirl? herb goddess dressing**, divided
1 cup frozen edamame
¼ cup loosely packed parsley leaves
1 tablespoon tarragon leaves
1 tablespoon minced chives
½ cup walnuts, toasted and chopped
½ avocado, pitted and thinly sliced
¼ English cucumber, thinly sliced
¼ cup pomegranate kernels

substitutions

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

directions

1. bring a medium saucepan of water to a boil and add edamame. cook until tender, about 2 minutes. drain well and rinse under cool water.

2. in a large bowl toss ¼ cup dressing with lettuce, parsley, tarragon, and chives and divide between plates.

3. top with edamame, walnuts, avocado, cucumber, and pomegranate kernels.