



vegan green goddess salad with toasted walnuts

cook time:
5

prep time:
10

featured product:
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.