

Recipe

GREEN GODDESS SALAD WEDGES

THE GOODS:

SALAD WEDGES: Serves 4

- 1 head Romaine lettuce
- 1 Watermelon Radish
- 1 bunch of nasturtiums (optional) for a spring flare
- Salt (to taste)
- Pepper (to taste)
- Any other favorite toppings

DRESSING: Yield: 1.25 cups

- 1 – 2 garlic cloves
- 1 cup Tahini
- 7-8 tbsp water
- 5 tbsp apple cider vinegar*
- 3-4 tbsp fresh lemon juice, to taste
- 1/4 cup extra virgin olive oil
- 1/2 cup packed fresh parsley
- 1/2 cup packed green onion (dark green part only, not white)
- 1 tsp kosher salt, or to taste
- Pinch of cayenne (optional)
- Sweetener, to taste (I used 1/2 tsp agave)

THE METHOD:

SALAD WEDGES: Cut the Romaine lettuce length wise into wedges. Drizzle with olive oil, salt, pepper, watermelon radish and nasturtiums. Once your toppings are set drizzle with Green Goddess Dressing.

DRESSING: Add garlic clove to food processor and process until finely chopped. Add in the water, oil, tahini, herbs & onion. Process until smooth. Now add in the lemon juice and apple cider vinegar slowly stopping to taste it every little bit. You might want to use less than I did as mine was quite tangy. Finally add in the salt and pepper to taste. I used 1 tsp. Store in an airtight container or jar in the fridge. **Keeps for about 5 days.**

Boulder Nutrition