



SIMPLE, FRESH FARM BOX MEALS

APRIL 4, 2022

Simple recipes so we can eat well & support local agriculture

TikTok Famous!

This salad went viral! If you enjoy cooking and learning new recipes, you already know that a "Green Goddess Salad or Dressing" is nothing new. But TikTok creator Baked By Melissa has put a new spin on this recipe, making it completely vegan, reigniting the fire behind this delicious salad. The best part is you can still add or substitute anything your heart desires. This salad is entirely customizable - get creative!

TikTok's Famous Green Goddess Salad

INGREDIENTS & INSTRUCTIONS

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Salad

- 1 head green cabbage
- 4-5 Persian cucumbers
- 1 bunch green onions
- 1/4 C chives

Green Goddess Dressing

- 2 lemons - juiced
- 1/4 C olive oil
- 3 tbs rice vinegar
- 1 1/2 shallots
- 3 cloves garlic
- 1 1/2 C fresh basil
- 1 1/2 C spinach
- 1/2 C nutritional yeast
- 1/3 C walnuts
- 1.5 tsp sea salt

Instructions

Wash & dry all your veggies beforehand. Finely chop & dice all your veggies, place in a large salad or mixing bowl.

In a blender or food processor, add the salad dressing ingredients by putting the liquids in first then the solids on top then blend until smooth.

Add the dressing to the bowl with all of your diced veggies & mix well until everything is fully coated with the dressing.

Now all you have to do is enjoy! You can eat this on its own or enjoy it inside of homemade tacos its also great with fresh tortilla chips or any grilled protein of your choice. Get creative and enjoy!

ADDITIONS AND SUBSTITUTIONS

Nutritional Yeast: Swap Parmesan cheese instead of nutritional yeast.

Nuts: use cashews or walnuts, or your favorite. OR you can skip if allergic.

Greens: More or less of the spinach or basil in the dressing is totally fine! You can also use iceberg lettuce in place of the cabbage and any other greens you like!

Onions: Substitute green onions for other onions such as red onions or sweet yellow onions.

Vinegar: Any mild vinegar can be substituted for the rice vinegar.

Lemon Juice: Lime juice works well, too.

Don't be shy make it your own!