



CARROT AND GINGER SALAD

15 MINUTES

MAKES 2 SERVINGS

This salad is bright, punchy, colourful and packed full of nutrients. Pairs perfectly with chicken, tofu or pork.

INSTRUCTIONS

Dressing:

Place dressing ingredients, excluding oil, into the bowl of a food processor. Pulse until chunky but combined.

Place on low speed and slowly drizzle in oil, until fully incorporated.

Assembly:

Layer microgreens and radishes in a large bowl, top with dressing. Serve immediately.

Enjoy!

INGREDIENTS

Salad:

1 Package of GoodLeaf Asian Blend

3 Radishes, thinly sliced

Dressing:

1 Carrot, peeled and chopped

2" Cube of Fresh Ginger

1 Tbsp of Soy Sauce

1 Tbsp of Sugar

1 Tsp of Rice Wine Vinegar

Pinch of Salt

¼ White Onion, peeled and chopped

¼ Cup of Canola Oil



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