



edamame crunch salad

prep time:
10

featured product:
butter, plus!

introducing a lean, green, clean addition to your lunch rotation: our edamame crunch salad recipe! this salad includes plenty of toasty flavor from cashews, sesame seeds and edamame. the fresh crunch of butter, plus! lettuce makes this salad all kinds of flavorful while being thoroughly good for you! perfect as a healthy lunch or light dinner salad!



ingredients

1 serving

- ½ package **organicgirl® butter, plus! ?**
- 2 tablespoons **organicgirl® lemon agave dressing**
- ½ cup cooked shelled edamame
- ¼ cup roasted cashews
- 1 tablespoon toasted sesame seeds

substitutions

? *substitute with **butter, baby!***

directions

1. in a mason jar, container, or the organicgirl® clamshell, place lettuce, edamame, cashews and sesame seeds. Portion dressing into a small container.
2. when ready to eat, toss salad with dressing.