



## green goddess salad

prep time:  
**10**

featured product:  
**butter, baby!**

get your green on with this green goddess salad recipe! edamame, bean sprouts, and veggies tossed with our butter lettuce make for a crunchy and yummy salad base. top with avocado and walnuts for those healthy omega-3s. drizzle with a generous amount of our herb goddess dressing for an unforgettable flavor experience! great as a heart-healthy and lunch salad recipe.



### ingredients

4 servings

- 1 package **organicgirl? butter, baby! ?** , roughly chopped
- ? cup **organicgirl© herb goddess dressing**
- 4 radishes, thinly sliced
- 1 cup mung bean sprouts
- ½ cup frozen, shelled edamame, thawed
- 2 tablespoons chopped parsley
- 2 tablespoons chopped chives
- 1 medium, ripe avocado, pitted and thinly sliced
- ? cup chopped, toasted walnuts, optional

### substitutions

? *substitute with **butter, plus!***

### directions

1. in a large serving bowl toss butter lettuce, radishes, sprouts, edamame, parsley and chives with organicgirl© herb goddess dressing.
2. top salad with avocado and walnuts.