tropical ginger chopped salad



featured product:
baby spinach

enjoy a rainbow of delicious flavors and textures with this Asian-inspired chopped salad.

the fruit and veggies take on a a sweet and spicy kick thanks to our homemade tropical ginger dressing.

ingredients

1 clamshell **organicgirl baby spinach**
1-2 mango
¼ red cabbage
1 cup edamame
2 scallions
1 cup sliced sweet bell pepper
½ cup **organicgirl tropical ginger dressing**

directions

prepare the ingredients:

-chop the organicgirl baby spinach into small pieces
-peel and dice the mangoes.
-thinly slice the red cabbage.
-thinly slice the scallions.
-slice the sweet bell peppers.

instructions:

1. in a large salad bowl, combine the baby spinach, diced mangoes, sliced red cabbage, shelled edamame, sliced scallions, and sweet bell peppers.
2. make the organicgirl tropical ginger dressing according to instructions; drizzle over the salad.
3. gently toss all the ingredients together until they are evenly coated with the dressing.
4. serve immediately, or chill in the refrigerator for about 15 minutes before serving to let the flavors meld together.