



vegan green goddess salad with toasted walnuts

cook time:
5

prep time:
10

featured product:
butter, baby!

indulge in this entirely plant-based salad that doesn't skimp on flavor: pomegranate, walnuts, avocado and edamame cradled in our butter lettuce and topped with herbs and vegan herb goddess dressing!



ingredients

2 servings

- 1 package [organicgirl? butter, baby! ?](#)
- ½ cup [organicgirl? herb goddess dressing](#), divided
- 1 cup frozen edamame
- ¼ cup loosely packed parsley leaves
- 1 tablespoon tarragon leaves
- 1 tablespoon minced chives
- ½ cup walnuts, toasted and chopped
- ½ avocado, pitted and thinly sliced
- ¼ English cucumber, thinly sliced
- ¼ cup pomegranate kernels

substitutions

? *substitute with* [butter, plus!](#)

directions

1. bring a medium saucepan of water to a boil and add edamame. cook until tender, about 2 minutes. drain well and rinse under cool water.
2. in a large bowl toss ¼ cup dressing with lettuce, parsley, tarragon, and chives and divide between plates.
3. top with edamame, walnuts, avocado, cucumber, and pomegranate kernels.