



## Green Goddess Salad or Dip

Recipe By DALLAS MCCAIDE

SERVES: 4-6

### SALAD:

- ☐ 1 small cabbage, finely diced
- ☐ 4 small Persian cucumbers (or 3 medium sized)
- ☐ 1 bunch green onions, chopped
- ☐ ½ cup fresh chives, chopped

### DRESSING:

- |  |  |
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| <input type="checkbox"/> 2 lemons, juiced    | <input type="checkbox"/> 1 cup spinach           |
| <input type="checkbox"/> ¼ cup olive oil     | <input type="checkbox"/> ⅓ cup nutritional yeast |
| <input type="checkbox"/> 2 tbsp rice vinegar | <input type="checkbox"/> ¼ cup walnuts           |
| <input type="checkbox"/> 2 cloves garlic     | <input type="checkbox"/> 1 tsp salt              |
| <input type="checkbox"/> 1 small shallot     |  |

### DIRECTIONS:

- ☐ 1. Chop and mix all salad ingredients in a medium sized bowl.
- ☐ 2. Add all dressing ingredients, liquids first, to a blender and blend until smooth.
- ☐ 3. Pour dressing over salad, toss, and serve as a salad or with tortilla chips as a dip.

### DIRECTIONS:

- ☐ 1. Blend all ingredients in a food processor, until smooth.

**Did you make this recipe?**

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