

Baked by Melissa's

Green Goddess Salad Recipe

How to make the viral Tik Tok recipe that sent the internet wild using ingredients from Anabel's!

PREP TIME: 10 minutes

COOK TIME: 0 minutes

Makes 6 servings

Vegan, Gluten Free

INGREDIENTS

- ❑ 1 head iceberg of lettuce
- ❑ 3-4 small cucumbers
- ❑ 1 bundle green onion
- ❑ 2 lemons
- ❑ ¼ cup olive oil
- ❑ 2 tablespoons rice vinegar
- ❑ 1 small shallot
- ❑ 2 cloves garlic
- ❑ 1 cup basil leaves
- ❑ 1 cup spinach
- ❑ ½ cup brussel sprouts
- ❑ 1 teaspoon salt
- ❑ **Optional: ½ cup nutritional yeast .**

INSTRUCTIONS

1. To make the salad base: finely chop the iceberg lettuce, cucumbers and green onion
2. To make the salad dressing: add the juice from 2 lemons, the olive oil, rice vinegar, shallot, garlic, basil, spinach brussel sprouts, and salt into blender and blend until smooth consistency is achieved
3. Combine the salad dressing with the salad base and thoroughly mix!
4. Grab your favorite chip or veggie and enjoy at your next get-together!!

SHARE YOUR PHOTOS WITH US!



NOTES

**Can be refrigerated and stored for consumption the following day*

**Original recipe called for cashews or walnut but we opted not to include them to make the recipe more allergy friendly*

@anabelsgrocery



Link to original recipe: <https://www.bakedbymelissa.com/blog/green-goddess-salad>

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