

green goddess salad

Makes 8 servings

RECIPE FROM: [Get on My Plate](#)

PREP TIME: 20 minutes

For the Salad

- 1 small head of cabbage, finely chopped
 - 1 large English cucumber, finely chopped
 - 4 celery stalks, finely chopped
 - ¼ cup chives, finely chopped
 - 1 bunch green onions, finely chopped
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For the Dressing

- juice of 2 lemons (about ⅓ cup)
- ¼ cup olive oil
- 2 Tbsp rice vinegar (or any white vinegar)
- 1 cup basil leaves
- 1 cup fresh baby spinach
- 2 cloves garlic
- 1 small shallot
- ⅓ cup nutritional yeast or Parmesan cheese
- salt, to taste
- ¼ cup cashews or other nut of choice (optional)

COMBINE dressing ingredients in a food processor or blender. If using a blender, add liquid ingredients first to make sure everything gets properly blended.

BLEND for 30-45 seconds or until dressing is creamy and well-blended. Set aside.

COMBINE finely chopped salad ingredients in a large bowl.

POUR dressing over salad and toss to combine.

COVER and store in fridge or serve immediately. This salad is best eaten within 4 days.

