

# Fabulous Farm Salad with Jen's Epic Carrot Ginger Dressing

What better way to enjoy the vegetables of our share than to enjoy them raw! Salads are a wonderful way to combine seasonal vegetables. My dear friend Jen Shreiner shared this salad dressing recipe with me and I have become addicted! It's the perfect pair for this healthy salad I devised. Enjoy!

## **Dressing ingredients:**

- 2 coarsely chopped carrots
- 2 coarsely chopped shallots
- ¼ cup coarsely chopped ginger
- ½ cup grapeseed oil
- ¼ cup rice wine vinegar
- ¼ cup of water
- 2 Tablespoons of miso (mellow, yellow, or sweet work best)
- 2 Tablespoons of honey
- 2 Tablespoons of toasted sesame oil
- Good quality salt & fresh ground pepper to taste

## **Directions:**

Add ingredients to food processor or mixer and blend until smooth. This dressing lasts up to one week in the fridge.

## **Salad ingredients:**

- 1 head of Boston butter lettuce
- 6 leaves of Kale
- 1 Avocado
- 2 Haruki Turnips
- 4 Radishes
- 1 Apple
- ½ cup of pumpkin seeds
- ¼ cup of sesame seeds

## **Directions:**

1. Wash and cut lettuce and kale. Dry in salad spinner, if available.
2. Shred turnips and apple then add to greens.
3. Thinly slice the radishes with a mandoline or knife.
4. Add sliced avocado, pumpkin seeds, sesame seeds.
5. Toss with Jen's Epic Dressing and amaze!