



# ASIAN-INSPIRED SALAD PT.1

30 MINUTES

MAKES 4 SERVINGS

*A stunning, flavour-packed hearty salad that doubles as an entrée.*

## INSTRUCTIONS

Mix GoodLeaf Baby Kale and Micro Spicy Mustard Medley. Prep additional ingredients and add to green mix. Add dressing.

### Asian Pickled Cucumber

In medium bowl, whisk together vinegar, soy, sugar and sesame oil. Add sliced cucumbers, scallions to bowl and toss well. Let sit at room temperature for at least 15 mins.

### Black Sesame Coated Eggs

Boil eggs until cooked through (8-10 min). Let cool. Remove shells. Roll eggs in a bowl of toasted black sesame seeds to coat.

### Sesame Roasted Chickpeas

Preheat oven to 400°F. Rinse and drain chickpeas. Pat dry with paper towel. Combine remaining ingredients and toss chickpeas. Spread out seasoned chickpeas onto baking sheet and roast for 20-30 mins, shaking pan throughout cook time.

### Sesame and Ginger Dressing

In a jar, combine the garlic, ginger, olive oil, rice vinegar, soy sauce, honey, and water. Cover the jar with a tight fitting lid, and shake well. Remove lid, and heat jar in the microwave for 1 minute just to dissolve the honey. Let cool, and shake well before serving. Store covered in the refrigerator.

## INGREDIENTS

1 Package of GoodLeaf Baby Kale

1 Package of GoodLeaf Micro Spicy Mustard Medley

½ Cup of Asian Pickled Cucumber

2 Radishes, thinly sliced

4 Black Sesame Coated Eggs, halved

¾ Cup of Sesame Roasted Chickpeas

Sesame and Ginger Dressing

### Asian Pickled Cucumber:

1 English Cucumber, thinly sliced

2 Scallions, thinly sliced

¼ Cup of Rice Wine Vinegar

2 tbsp of Soy Sauce

1 tbsp of Sugar

1 tsp of Sesame Oil

### Black Sesame Coated Eggs:

4 Eggs

1 Cup of Black Sesame Seeds, toasted



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## ASIAN-INSPIRED SALAD PT.2

CONTINUED FROM PAGE ONE.

*A stunning, flavour-packed hearty salad that doubles as an entrée.*

### INGREDIENTS

#### Sesame Roasted Chickpeas:

16 oz. of Chickpeas

1 tbsp of Olive Oil

½ tbsp of Sesame Oil

¼ tsp of Garlic Powder

¼ tsp Salt

1 tsp of Sesame Seeds

½ tsp of Soy sauce

#### Sesame and Ginger Dressing:

3 Cloves of Garlic, minced

2 tbsp of Fresh Ginger, minced

¾ Cup of Olive Oil

1/3 Cup of Rice Wine Vinegar

½ Cup of Soy Sauce

2 tbsp of Honey

¼ Cup of Water



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