

Farmhouse TO Your House

A Novo Nordisk-Sponsored Program



Farmers' Salad With Lemon Dressing

*"We are passionate about improving the health of our planet,
our communities, and ourselves through better eating—
and having fun while doing it."*

—Chef Nick Wallace



Farmers' Salad With Lemon Dressing

by Chef Nick Wallace

Servings: 4 • Prep Time: 20 minutes • Total Time: 20 minutes

SALAD INGREDIENTS

- 1 medium-large sweet potato, diced with skin on
- 2 teaspoons olive oil
- 5 cups chopped turnip, mustard, or collard greens (about 5 oz)
- 1½ cups shredded red cabbage
- 1½ cups halved cherry tomatoes
- ½ cup thinly sliced radishes
- 1 cup thinly sliced cucumber
- 1 avocado, thinly sliced
- A few fresh, chopped basil leaves
- Salt and pepper to taste

LEMON DRESSING INGREDIENTS

- Juice of 3 lemons (almost ½ cup)
- ½ cup packed basil leaves
- 1 clove garlic
- 1 teaspoon dijon mustard
- 2 teaspoons honey
- ½ cup extra virgin olive oil
- ¼ teaspoon salt
- ¼ teaspoon pepper

Mix salad ingredients together, drizzle on lemon dressing, and enjoy!