



Supergreens Salad with Honey Herb Dressing

EASY • 30 MINS

Could there be a more beautiful way to eat your greens?! Whether you enjoy this gorgeous salad with lean fish, tofu or meat, one thing is for sure – you'll love the rich, creamy honey avocado dressing this superfood salad features.



SKILL LEVEL
Easy

PREP TIME
30 mins

SERVINGS
4

Ingredients

Dressing

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

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- ½ tbsp **Capilano Honey**
- 1 avocado, skin and seed removed
- 1 tbsp apple cider vinegar
- 1 tbsp lemon zest
- 1 garlic clove, halved
- 1 tbsp tamari
- 1/3 cup fresh coriander leaves
- 1/3 cup fresh continental parsley leaves
- 2 tbsp water

Salad

- 6-8 asparagus spears, ends trimmed and shaved with a peeler
- ½ cup frozen peas, thawed and blanched
- 1 large Lebanese cucumber, thinly sliced
- 2 cups green leaves of choice (we used mixed lettuce, but you can use kale, spinach etc)
- 50-80g snow pea shoots, to serve
- 1 tbsp hemp seeds, to serve
- 2 tsp sunflower seeds, to serve

Method

1. To make the dressing, combine all the dressing ingredients except water in a small blender and blend until smooth. Season to taste and then add a little water at a time until you have reached your desired dressing consistency.
2. In two salad bowls arrange the salad ingredients and then top with the dressing. Add the pea sprouts, sunflower seeds and hemp seeds to serve.

Used in this recipe

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