

Green Goddess Salad



Recipe by Amber

Penney Farms Princess

INGREDIENTS

2 cups mixed greens
3/4 cup cucumber, sliced
1/2 avocado, sliced
1/2 cup sugar snap peas, split
1/2 burrata ball
1 tsp extra virgin olive oil
salt to taste

VINAIGRETTE

2 cups fresh basil, roughly chopped
1 small shallot, diced
2 large garlic cloves, chopped
1/4 cup mayo
1/4 cup greek yogurt
1/4 cup sour cream
1 lemon, juiced
1 tbsp white wine vinegar
salt & pepper to taste

INSTRUCTIONS

To prepare the vinaigrette, roughly chop the basil, shallot, and garlic. In a blender, add the basil, shallot, garlic, mayo, yogurt, sour cream, juice of the lemon and vinegar. Blend until smooth. Season with salt & pepper to taste.

For the salad, slice the cucumber, and the avocado. You can split the pea pods if you're feeling extra, or leave them whole.

To assemble, place the mixed greens on a plate, scatter the cucumber slices, then the pea pods. Fan out the avocado slices, and place them on top. Split a burrata ball, or leave it whole if you're greedy like me, and place it next to the avocado.

Drizzle the avocado and burrata with a little extra virgin olive oil, then season with salt.

Lastly, pour over that heavenly green goddess dressing and enjoy.

Congratulations, you're now a culinary goddess. Bon appetit!