

Sunshine Salad

Prep Time: 10 minutes

Sunshine Salad:

1/2 cup pure water

1/2 cup fresh lemon juice

1-2 cloves garlic

1-1/2 tsp tumeric

1-1/2 tsp Celtic Sea Salt - adjust to taste

1-1/2 cup raw macadamia nuts or raw cashew (Salad will be sweeter using cashews.)

1 cup diced green onion

1 cup broccoli tops

3/4 cup diced red bell pepper

Instructions:

Place all ingredients (except green onion, celery, and bell pepper) into a food processor, fitted with an S-blade. Process until silky smooth. Pour out into a bowl. Add diced green onions, celery, and red bell pepper. Mix well.

Variations:

Serve as a dip with veggies, or place into a romaine lettuce (or other green leaf) with or without topping for a quick and easy wrap. Add small piece of broccoli for a real treat.

Recipe Credit:

Mia Dalene

We get our produce from:



www.freggies.com

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