



## **Ingredients:**

- 6 cups **leaves** such as lettuce, spinach, chard
- 1 cup **roots** such as beets, carrots, radishes
- 2 cups **flowers** such as broccoli, cauliflower
- 1 cup **stems** such as celery, broccoli stems, chard stems
- 2 cups **fruit** such as apple, tomato, cucumber
- 1/4 cup **seeds** such as sunflower seeds, peas, beans

## **Dressing:**

- 2 Tablespoons **fruit juice or vinegar** such as lemon, orange or apple cider vinegar
- 2 Tablespoons oil
- 1 clove **garlic**, minced

## **Directions:**

- 1. Wash all fruits and vegetables.
- 2. Tear leaves into small pieces. Place in large bowl.
- 3. Cut or grate roots, stems, flowers and fruit into bite-sized pieces. Add to bowl.
- 4. Add seeds to bowl.
- 5. Make dressing by combining oil, juice or vinegar, and garlic in a small container with a secure lid. Shake until well mixed.
- 6. Pour dressing over salad and toss lightly.
- 7. Refrigerate leftovers within 2 hours.



Servings: 12 Serving size: 1 cup

Nutrition information (per serving):

Calories: 60
Total Fat: 4g
(Saturated Fat: 0.5g)
Cholesterol: 0mg

Dietary Fiber: 2g Sodium: 20mg





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