



Aunt Nellie's[®]

GREEN GODDESS SALAD WITH SLICED BEETS

SERVES: Makes 4 SERVINGS

PREP TIME: 20 MINUTES

Recipe courtesy of Brandi Crawford-Stay Snatched

INGREDIENTS

- 1/2 cup light mayonnaise
- 1/2 cup light sour cream
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoons fresh lemon juice
- 1 tablespoon extra-virgin olive oil
- 1-1/2 teaspoons dried tarragon
- 1 teaspoon minced fresh garlic
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 cups fresh baby spinach
- 3 cups mixed greens
- 1 jar (16 ounces) Aunt Nellie's Sliced Beets, drained
- 1 avocado, sliced
- 1/4 cup crumbled feta cheese
- 2 tablespoons sliced almonds, toasted

INSTRUCTIONS

1. Combine mayonnaise, sour cream, chives, parsley, lemon juice, olive oil, tarragon, garlic, salt and pepper in blender. Puree until smooth.

2. In large bowl, toss together spinach and mixed greens. Divide greens evenly among 4 plates. Top greens evenly with beets, avocado, feta cheese and almonds. Drizzle with dressing.
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FIND IT ONLINE:

<https://auntnellies.com/green-goddess-salad-with-sliced-beets/>

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