

Collard Green Salad with Fig & Peas

Serves: 6

Total Time: 20 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 large bowl
- 1 small pan
- 1 small bowl
- 1 blender

Ingredients

Salad

- 1 bundle collard greens, chopped and stems removed
- 3 figs, sliced thin
- ¼ cup toasted pumpkin seeds
- ½ cup shucked peas

Dressing

- 1 cup whole leaf parsley
- 1 cup whole leaf basil
- 1 lime, juiced and zested
- 1 lemon, juiced
- 1 clove garlic
- ⅓ cup extra virgin olive oil
- 2 dates, pitted
- Salt to taste

Instructions

- Remove stem from each collard green then cut into thin ribbons
- Slice the figs and add them to the bowl of greens
- In a small pan, over medium heat, add pumpkin seeds and toast until fragrant and golden brown
- Heat water in a small saucepan on the stove until boiling
- Add peas and cook for 30 seconds then drop into a bowl of ice water
- Drain peas and add to salad with pumpkin seeds.
- Add all dressing ingredients to a blender and blend until smooth.
- Drizzle dressing onto salad, toss, and enjoy!