



Spicy Spring Garden Salad

Light creamy yogurt dressing over veggie blend microgreens

1/2 cup plain Greek yogurt
2 teaspoons white wine vinegar
1/4 teaspoon granulated sugar
1 teaspoon minced fresh jalapeno pepper
6 mini cucumbers sliced thinly
6 red radishes sliced thinly
6 baby red kohlrabi, peeled, sliced thinly
1 Tablespoon minced young chives
2 Tablespoons fresh parsley or cilantro, fine chop
Salt; ground black pepper to taste
Serve on: 1.75 oz. pkg. veggie blend microgreens

In a small bowl, mix yogurt, vinegar, sugar, and pepper.

Combine cucumbers, radishes; kohlrabi, chives, and parsley in medium salad bowl; stir in creamed dressing. Season with salt and black pepper to taste.

To Serve: Cover; place in refrigerator for 30 minutes. Serve chilled. Place microgreens on serving plate; top with chilled salad. Serves 4

About the Recipe: The mild cabbage flavor of kohlrabi blends with zesty radish slices and tiny cucumber rounds. A quick chilling time in the refrigerator makes the dressing creamy as it combines with the vegetable juices. Serve over a bed of veggie microgreens for extra flavor and crunch.