

NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS



YELLOW SALAD

Inspired by *The Forest Feast Cookbook* by Erin Gleeson
Yield: 4–6 servings

Ingredients

2 yellow peppers, de-seeded and cubed
16 ounces 365 Everyday Value® Garbanzo Beans
1 cup yellow or orange cherry tomatoes, halved (use sungolds if available)
1 golden beet, peeled and thinly sliced
1 lemon cucumber (substitute a regular cucumber if not available)
1 ear of corn, kernels removed
½ cup golden raisins
1 teaspoon lemon zest
365 Everyday Value® Ground Black Pepper, to taste

For the dressing:

¾ cup 365 Everyday Value® Extra Virgin Olive Oil
¼ cup 365 Everyday Value® Organic 100% Juice Lemon Not From Concentrate
2 tablespoons 365 Everyday Value® Organic Dijon Mustard
1 teaspoon 365 Everyday Value® Organic Mountain Forest Honey Light Amber

365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

In a large bowl, mix the peppers, chickpeas, tomatoes, beet, corn, lemon zest, and cucumber together. In a jar with a lid, add the olive oil, lemon juice, mustard and honey; shake well. Pour the dressing over the salad. Garnish with golden raisins and serve.

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