



Super Veg Salad with Rosemary-Blood Orange Vinaigrette - Serves 2-4

Vinaigrette: makes about 1 1/2cups (more than you'll need)

2 Sprigs Fresh Rosemary
1 Clove Fresh Garlic
1tsp Fresh Ginger, peeled
Zest of 1 Blood Orange
1tsp Dijon Mustard
1/4tsp Tabasco Sauce or 1/8tsp Cayenne Pepper
Juice of 2 Blood Oranges
Juice of 1 Lemon
1/4cp White Balsamic Vinegar
1/2cp Avocado Oil
1tsp Toasted Cumin Powder
1/4tsp Black Pepper
1/4Tsp Spanish Paprika
1tsp Sea Salt

Salad Mix:

6cps if Super Veg Mix (shaved kale, cabbage and Brussels sprouts)
1/4cp finely sliced Red Onion
Garnish: 2 tsp Poppy Seeds
Blood Orange and Cara Cara Orange Segments (or Navel will do)

Directions:

1. Gently toast the cumin powder in a dry pan on top of the stove for just a minute or two on medium heat. Keep moving it around with a heat proof spatula until it gives off just a teeny bit of smoke. I toast 1/4-1/2 cup at a time to make less likely to burn and save it for future use in an air tight container. Make sure not to burn it. Allow it to cool before adding it to your dressing.
2. Combine the rest of the vinaigrette ingredients in a blender or Magic Bullet Blender and puree until smooth. The dressing will be a lovely shade of pink and nice and light. Adjust the salt to your taste and you can also add lemon zest for more zing if you'd like. Set aside.
3. Gently steam your Super Veg mix. Just 1-2mins on high heat. Just enough to soften the veg a bit. You can do this with raw mix as well but I find the dressing sinks in better when the greens are a little wilted. Place in a cold bowl in the fridge to cool.
4. Make your orange segments. [This is a great tutorial.](#)
5. When the veg is cool toss it with 1/4-1/2cp of your vinaigrette, onion, poppy seeds and orange segments. Chill or enjoy right away.