**Cucumber Einkorn Wheat Berry Salad w/ Creamy Cucumber Dill Vitality Dressing**

Makes 6 Mason Jar Salads

**Einkorn Wheat Berry Salad Ingredients:**

* 12 cups Mixed Greens
* 3 cup cooked einkorn wheat berries
* 3 cups diced tomatoes
* 3 cups diced zucchini with skin
* 3 cups diced cucumber with skin
* 6 diced Green Onions
* Wolfberry & Einkorn Granola Salad Topper (See recipe below)

**Directions:**

1. All ingredients will be split between 6 Mason Jars
2. In the bottom of a mason jar, add the dressing & the cooked einkorn wheat.
3. Use a spoon & mix those together so the einkorn wheat is coated
4. Then layer tomatoes, cucumbers, zucchini green onions, greens & a pack of the Wolfberry & Einkorn Granola Salad Topper.
5. Label & refrigerate. Will keep for 6 days

**TIPS:**

* You can but the Wolfberry & Einkorn Granola Salad Topper directly on top of the greens, but they will not be as crunchy after 24 hours.
* This is great with diced apples, pears really any fruit or berry

**Creamy Cucumber Dill Vitality Dressing Ingredients:**

* 2 cucumbers washed & cut in 6 pieces
* 1 cup sour cream or Greek Yogurt
* 2 clove garlic
* 2 tablespoons Apple Cider Vinegar or lime juice
* ¼ cup fresh dill or 2 TBS dry dill
* 1 TBS parsley fresh or dry
* ½ teaspoon sea salt
* 1/8 tsp black pepper
* 3 drops Dill Vitality Essential Oils
* 1 drop Tangerine Vitality Essential Oils

 **Directions:**

1. Dump everything in a blender & blend until smooth
2. Taste – add more salt, spices or oils for your taste

**Wolfberry & Einkorn Granola Salad Topper**

* 3 oz crumbled Einkorn Granola (bottom of the bag is great for this)
* 3 oz Dry Wolfberries

**Directions:**

1. Use 1 oz container & add equal parts of each. Lid & toss in the top of your Mason Jar