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## **Green Vegetable Salad**

#### Serves 4-6

### Ingredients:

- •2 cups broccoli florets
- •1 cup celery, diced
- •1/2 large green pepper, chopped
- •1 cup seedless grapes
- •1 cup spinach
- •1/2 cup carrots, chopped (1 small)

Dressing\* (Note that it makes more than needed for salad):

- •1/2 cup walnuts
- •1/2 avocado
- •1/2 cup lightly-packed fresh basil leaves
- •3 tablespoons olive oil
- •3 tablespoons lemon juice
- •2 tablespoons water or brewed green tea
- •1/4 teaspoon each of Salt and Pepper

#### Directions:

- 1. Cut broccoli florets into bite-sized pieces, grapes into quarters, and spinach into strips.
- 2. In large bowl, add broccoli, celery, green pepper, grapes, spinach and carrots.
- 3. In a blender or food processor, blend together the dressing ingredients.
- 4. Add 1/4 cup of dressing to vegetable mixture and toss well to coat.
- 5. Refrigerate salad for at least 1 hour before serving.

\*Note that the recipe will make about 1 1/2 cups of dressing that can be used for other recipes. Only use about 1/4 cup for the salad.

If you like, you may add turkey bacon pieces or cooked chicken to the salad for extra protein.