



Simple Greens with Not Just Salad Dressing and Pickled Vegetables

SIZE

Serves: 6

PREPARATION

15 min active 1 hr inactive

DIFFICULTY



Level 1



Level 1



Ingredients

- 5 oz container Gotham Greens 'Gourmet Medley' lettuce or any leafy greens
- 1 cup rice wine vinegar
- $\frac{1}{3}$ cup sugar
- 1 medium carrot, shaved into strips using a peeler
- 1 english cucumber, shaved into strips using a peeler
- $\frac{1}{4}$ head purple cabbage, thinly sliced
- $\frac{1}{2}$ cup not just salad dressing

Process

1

In a small saucepan over medium heat, bring the vinegar, sugar, and 1 cup water to a boil and remove from the heat. Place the carrot, cucumber, and radish in a medium bowl and cover with the pickling liquid. When room temperature, place the vegetables in an air-tight container and cover with the pickling liquid. Let pickle in the fridge for at least one hour.

2

To serve, add the lettuce to a large bowl or serving platter, drizzle with the dressing, and top with pickled vegetables.