



Organic Almond Butter Power Salad

Ingredients

- 4 cups organic kale, chopped
- 1 cup organic quinoa, cooked
- 1/2 cup organic carrots, shredded
- 1/2 cup organic red cabbage, shredded
- 1/4 cup [Maisie Jane's Organic Oven Roasted Almonds](#) or [Maisie Jane's Herb & Garlic Almonds](#) chopped
- 1/4 cup organic dried cranberries
- 1/4 cup [Maisie Jane's Organic Smooth Almond Butter](#)
- 2 tablespoons organic apple cider vinegar
- 1 tablespoon organic maple syrup
- 1 tablespoon organic olive oil
- Salt and pepper to taste

Directions

1. In a large bowl, combine the chopped organic kale, cooked organic quinoa, shredded organic carrots, and shredded organic red cabbage.
2. In a separate bowl, whisk together the organic almond butter, organic apple cider vinegar, organic maple syrup, organic olive oil, salt, and pepper until smooth.
3. Pour the dressing over the salad and toss to coat.
4. Sprinkle the chopped organic almonds and organic dried cranberries over the top of the salad.
5. Serve and enjoy!

Tip:

This organic almond butter power salad is packed with healthy and sustainable ingredients. Using organic ingredients helps support eco-friendly and sustainable farming practices. Plus, the creamy and flavorful organic almond butter dressing adds an extra boost of protein and healthy fats.