



Valladolid Tomato & Sunflower Greens Salad

INGREDIENTS

DRESSING

- 1 Tbsp. sunflower seeds, toasted in a dry skillet until lightly browned
- 1/2 cup basil leaves
- 1 Tbsp. fresh lime juice
- 1/4 tsp. honey
- 1/4 tsp. kosher salt
- 1/3 cup olive oil

SALAD

- 6 heirloom tomatoes, cut into 6 wedges each
- 2 cups **Eatmore Sprouts Sunflower Greens**
- 1/2 cup pickled red onions
- 1 tsp. kosher salt
- 1/4 cup crumbled queso cotija (or queso fresco, feta, or ricotta salata)

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INSTRUCTIONS

To make the dressing, combine the sunflower seeds, basil, lime juice, honey, salt, and olive oil in a blender and blend until smooth.

Put the tomatoes in a mixing bowl, add 1 1/2 cups of the sunflower greens, the pickled red onions, dressing, and salt, and toss to combine. Arrange on a serving dish and garnish with the cotija and remaining 1/2 cup sunflower sprouts. Serves 6.

by Eric Werner and Mya Henry from: www.coastalliving.com

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