

recipe of the week
Amaranth Salad with Asian Dressing

makes: 4 servings | total time: 25 minutes

Ingredients:

A big bowl full of washed, trimmed, and tossed amaranth greens
Various seasonal veggies sliced into ribbons or bite-size pieces
(scallions, zucchini, radishes, green peppers, etc.)
1/4 cup olive oil
1/4 cup soy sauce (can be diluted with water if too strong)
1 – 3 tablespoons toasted sesame seed oil
1 – 3 cloves crushed and finely minced raw fresh garlic
1 tablespoon (or more) fresh grated ginger
1 tablespoons finely chopped fresh basil
3 or more tablespoons of fresh sesame seeds
black pepper to taste

Method:

Mix the amaranth greens with cut veggies
(or simply sprinkle the non-leafy veggies on top)
Mix oils, soy sauce, sesame seeds, garlic, ginger, pepper, and
basil in a bowl. Whisk until emulsified.
Just before serving pour the dressing over the salad and toss

Serve and Enjoy!

