

MORTON & BASSETT SPICES®

Greens Salad Sandwich



- ½ cup spinach
- ⅓ cup basil
- 1 medium avocado, chopped
- 2 tablespoons white wine vinegar
- ¼ teaspoon Morton & Bassett whole Rainbow Peppercorns, crushed
- ¼ teaspoon Morton & Bassett Garlic Powder
- ¼ teaspoon Morton & Bassett Onion Powder
- 1 teaspoon Morton & Bassett Dill Weed
- ½ can chickpeas, drained and rinsed
- ½ cup red cabbage, finely diced
- ¼ red onion, finely diced
- ⅓ English cucumber, finely diced
- 1 loaf artisan bread, sliced
- 2 teaspoons Dijon mustard
- ½ lemon, juiced

In a food processor, combine spinach, basil, avocado, lemon juice, white wine vinegar, M&B Whole Rainbow Peppercorns, M&B Garlic Powder, M&B Onion Powder, and M&B Dill Weed. Process until smooth. If too thick, add more white wine vinegar. If too thin, add more avocado. Set aside. Use a fork to smash the chickpeas. Add to a mixing bowl with cabbage, cucumbers, and red onion. Top the vegetables with the green dressing and mix to thoroughly coat. Toast bread slices and then spread Dijon mustard on each piece. Add a generous scoop of the salad mixture onto a bread slice, top with other bread slice, and slice in half.

Servings: 4 | Time: 15 minutes



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