

MORTON & BASSETT SPICES®

Ginger Soy Winter Salad



- 4 leaves of kale, chopped with stems removed
- ½ of a napa cabbage, thinly sliced
- 1 grapefruit, cut into pieces with pith removed
- 1 avocado, sliced thin
- 1 lime
- 2 green onions, thinly sliced
- 1 Serrano pepper, thinly sliced
- A handful of mint leaves
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Black Sesame Seed
- 1 tablespoon soy sauce
- 1 tablespoon honey

Begin by laying a bed of kale and mixing in napa cabbage, avocado, and grapefruit. Create the dressing by combining the juice from one lime, soy sauce, honey, Morton & Bassett Ground Ginger, Garlic Powder, and Organic Black Sesame Seed. Pour the dressing evenly over salad, then top with green onions, serrano pepper, and mint leaves. Add one more sprinkle of Morton & Bassett Organic Black Sesame Seeds and toss.



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