

## Seaweed Salad

- ½ cup dried arame, soaked 10 to 20 minutes
- 2 cups mixed greens
- 1" piece of cucumber, cut julienne
- ¼ cup julienned beets
- 1 orange, cut supreme
- ¼ cup microgreens

### Orange Dressing

- Juice of one orange
- ¼ cup tahini
- 2 tablespoons tamari
- 2 teaspoons coconut nectar or other sweetener
- 2 teaspoons apple cider vinegar
- 2 teaspoons olive oil

1. Blend together dressing ingredients.
2. Combine seaweed, mixed greens, cucumber, beets, and orange together. Add 2 tablespoons or more of dressing and toss.
3. Add microgreens at the very end.
4. Plate using a ring mould, drizzling extra dressing around the salad.
5. Dressing on its own will store in the fridge for up to 5 days.