



Sunburst Salad

Serves: 10 cups

Active time: 30 min

Total time: 30 min

Ingredients

3 Tbsp Vegan Mayonnaise
1 ½ Tbsp Tofu Sour Cream Supreme
2 Tbsp orange juice
1 tsp grated orange zest
1 large kiwi fruit, peeled, thinly sliced (optional)
1 cup orange segments
1/3 cup finely chopped celery
1 Tbsp maple syrup (or any preferred sweetener)
¼ tsp salt
8 cups torn medium pieces romaine lettuce (or any lettuce)
2 Tbsp toasted cashews



Directions

- In a medium bowl, stir together the Vegan mayonnaise, Tofu sour cream supreme, orange juice concentrate, and orange zest. Add the kiwifruit, oranges, celery, sweetener, and salt. Toss to coat. Cover and refrigerate for 2 hours. Before serving, add the lettuce and cashews, and toss gently until completely mixed.

PER 1 SERVING

Calories: 119

Fat: 3.9 g

Total Carbohydrates: 13.1 g

Protein: 10 g

Dietary fiber: 2.3 g