



## Broccoli and Edamame Salad

with Ginger-Carrot Dressing



30-40min



2 Servings

This is the greenest of salads: crispy roasted broccoli, tender edamame, and baby kale leaves. In fact, you could probably spell out the alphabet with all those vitamins. We whipped together a ginger-carrot dressing inspired by our favorite Japanese restaurant meals. It's a little sweet and has that magical punch of fresh ginger. Cook, relax, and enjoy!



## What we send

- broccoli
- carrots
- fresh ginger
- rice vinegar
- baby kale

## What you need

- coarse salt
- freshly ground black pepper

## Tools

- box grater
- rimmed baking sheet
- small pot

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 520.0kcal, Fat 35.6g, Proteins 24.0g, Carbs 20.4g



### 1. Prep ingredients

Preheat oven to 450°F. Peel stems of broccoli and trim bottom inch. Cut broccoli through the stems into long spears.



### 2. Roast broccoli

Toss broccoli with 3 tablespoons oil on a rimmed baking sheet. Season with  $\frac{3}{4}$  teaspoon salt and several grinds pepper and roast, flipping broccoli halfway through, until browned and tender, 20-25 minutes.



### 3. Make dressing

Meanwhile, grate carrot(s) (no need to peel!) on the small holes of a box grater or microplane. Peel and finely grate ginger. Place grated carrot and ginger in a small bowl. Whisk in vinegar, tamari, and 3 tablespoons oil. Season with salt and pepper and set aside. Dressing will be thick.



### 4. Blanch edamame

Bring a small pot of salted water to a boil. Add edamame and cook until tender, 2-3 minutes. Drain and rinse under cold water to cool.



### 5. Chop peanuts

Coarsely chop peanuts.



### 6. Finish

Toss baby kale and edamame with half of dressing and divide between two plates. Top with roasted broccoli and peanuts. Serve remaining dressing on the side. Enjoy!