

JADE BLEND™ SAIGON STYLE



INGREDIENTS

2 lbs **Jade Blend™**

< <https://inharvestfoodservice.com/products/jade-blend/> >

7 cups water

1 cup scallions, thinly sliced

1 cup red bell pepper, seeded and thinly sliced into 1/2" pieces

1 cup mint leaves, roughly chopped

1 cup basil leaves, roughly chopped

2 cups cilantro leaves, roughly chopped

2 t ginger, finely minced or grated

2 t garlic cloves, finely chopped

1/4 cup soy sauce, reduced sodium

1/4 cup lime juice

1 T red pepper flakes

1 T dried mustard

1/4 cup water

1/2 cup fish sauce (for vegetarian, substitute additional reduced sodium soy sauce)

3/4 cup canola oil

10 avocados

DIRECTIONS

1. Bring water to a boil.
2. Add InHarvest Jade Blend, reduce to a simmer and cook, covered for 11-12 minutes.
3. Remove from heat and cool on a sheet pan.
4. When Jade Blend is cool, place it in a large bowl and add scallions, bell pepper, mint, basil and cilantro.
5. In a separate bowl, combine the ginger, garlic, soy sauce, lime juice, red pepper flakes, mustard, water and fish sauce.
6. Add the oil to the bowl in a slow, steady stream, using an immersion blender to emulsify.
7. Add the dressing to the Jade Blend mixture and toss to combine.
8. Serve ½ cup of salad on top of ¼ of an avocado, sliced.

NUTRITION FACTS

Per serving: 195 cal., 4 g pro., 21 g carb., 5 g fiber, 11 g fat (1 g sat. fat), 0 mg chol., 354 mg sod., 1 g sugar

CHEF TIP

This pairs really well with grilled seafood such as octopus.