

Bok Choy Salad - GF, SF, CF, VEG

Ingredients:

3 Cups Bok Choy Shredded
1/2 Cup Red Bell Pepper
3 Tbsp Fresh Basil, finely chopped
1/2 Cup Pine Nuts, unsoaked
1 Cup Walnuts, soaked
1 1/2 TBSP Lemon Juice
1 TBSP Ginger Juice
2 tsp Garam Masala
1/2 tsp Celtic Salt
1/2 tsp Garlic, minced
1/4 tsp Fresh Ground Black Pepper

Directions:

Combine bok choy, red bell pepper and basil in mixing bowl. Set aside. Process the remaining ingredients in a food processor or Vita Mix. Blend until smooth, combine with salad and mix well. Marinate for 1-2 hours! Serves 4 – 6.

Submitted by: Raj (inspired by Kevin Gianni)