

JALAPEÑO POPPER POWER SALAD

CREAMY HERBACEOUS DRESSING



GREEN GARDEN BAKERY YOUTH
CHEF COACH: JAMETTA RASPBERRY,
HOUSE OF GRISTLE



Makes 8 (1-cup) servings

SALAD INGREDIENTS

¾ cup uncooked multi-colored quinoa
1 ½ cups chopped zucchini
1 ½ cups matchstick carrots
1 cup chopped tomatoes
1 cup corn, sliced from the cob or frozen and thawed
½ cup finely chopped jalapeño chile
½ cup chopped red onion

8 cups mixed salad greens

TOPPERS

Chipotle-seasoned croutons (see below)
Chopped fresh cilantro



DRESSING INGREDIENTS

½ cup vegan cream cheese
½ cup vegan mayo
½ cup oat or other non-dairy milk
2 Tbsp chopped fresh chives
2 Tbsp chopped fresh Italian parsley leaves
2 Tbsp chopped fresh dill
2 Tbsp lemon juice
1 tsp sugar
½ tsp finely chopped garlic
Coarse salt to taste

DIRECTIONS

1. Cook quinoa according to package directions. Let cool.
2. Meanwhile, mix quinoa and remaining salad ingredients (except the greens) in a large bowl.
3. To make the dressing, place all dressing ingredients in a blender; process until smooth. Season with salt.
4. Stir half the dressing into the salad mixture; toss to coat well. Arrange salad greens on plates. Spoon salad mixture on top; drizzle with remaining dressing and garnish with croutons and cilantro.



CHIPOTLE-SEASONED CROUTONS: Heat oven to 350°F. Place 2 cups torn or cubed whole grain bread in a small bowl. Whisk together 3 Tbsp olive oil, ¼ tsp chipotle chile powder, and 1 tsp coarse salt; drizzle over the bread and toss to coat. Spread bread out on a parchment-lined baking sheet. Bake 10 to 15 minutes, stirring occasionally, until crisp.

CHEF'S NOTE: Add more jalapeños to the salad mix if you like more heat.
Fun fact: Chipotles are smoked and dried ripe jalapeño chiles.



Find the **ROOTS' SALAD UP** cart near
Gate #34 at Target Field during Minnesota
Twins Sunday home games May-September.

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JALAPEÑO POPPER BY GREEN GARDEN BAKERY YOUTH

INSPIRED BY VEGAN BAKING.



Green Garden Bakery (GGB) is known for their youth-bakery biz, including their vegan Jalapeño Chocolate Chip Cookies. **Lammi, Maimoona, Aliya, Jaden, Isahk, Neema, Nyah, Inaya, Ariana, Nevaen, Martina** and **Raija** used that as their inspo for this salad. **Chef Jametta Raspberry** knew exactly how to pull the jalapeño thread, and weave it in with vegetables and herbs grown in GGB's Heritage Park gardens. Keeping with their vegan intentions, the result is a tasty salad mix that makes their bakery crew proud. The creamy herbaceous dressing is nothing short of straight-up summer deliciousness.

SEEDING YOUTH SUCCESS

80%
— OF JOBS —
ARE AWARDED
THROUGH NETWORKING



Roots youth are connected to opportunities across multiple career paths through local chefs, Twins staff, fans, media and other "Rooters."