

Green Goddess Sandwich

2 SERVINGS 15 MINUTES



INGREDIENTS

2 tbsps Water
1 Avocado (medium)
1/2 cup Parsley (stems removed)
1 stalk Green Onion (trimmed)
1/8 tsp Sea Salt
7 ozs Sourdough Bread (toasted)
1/2 cup Microgreens
2 cups Baby Spinach

DIRECTIONS

- 01 Add the water, avocado, parsley, green onion, and salt to a food processor. Blend until smooth.
- 02 Spread the sauce evenly over each slice of sourdough. Add the microgreens and spinach. Close the sandwich and enjoy!

NOTES

LEFTOVERS

Best enjoyed immediately or refrigerate in an airtight container for up to two days.

SERVING SIZE

One serving is one sandwich.

GLUTEN-FREE

Use gluten-free bread instead of sourdough.

MORE FLAVOR

Add red pepper flakes, garlic, or lime juice.

ADDITIONAL TOPPINGS

Add cucumber slices, red onion, tomato, chickpeas, chicken breast, turkey slices, or cheese.

NO SPINACH

Use arugula, mixed greens, or kale instead.