



# Raw Turnip Salad with Dijon Vinaigrette

#### Salad

- 3 medium turnips, peeled and grated
- 3 medium carrots, peeled and grated
- ½ cup parsley, chopped
- ¼ cup scallions, chopped
- ½ cup sunflower seeds
- ½ cup pumpkin seeds

### **Dressing**

- 1/3 cup olive oil
- 2 tablespoons apple cider vinegar
- 1 clove garlic, minced
- 1 teaspoon Dijon mustard
  - Pinch dried parsley
  - Pinch dried thyme

## **Nutrition Facts**

5 servings

Calories	310
Total Fat	27g
Saturated Fat	4g
Cholesterol	0mg
Sodium	140mg
<b>Total Carbohydrates</b>	15g
Dietary Fiber	5g
Sugar	6g
Protein	7g

#### **Directions**

- 1. Place all salad ingredients into a large bowl.
- 2. In a separate bowl, combine dressing ingredients, whisking vigorously to blend.
- 3. Add dressing to salad mixture; toss to coat evenly. Serve immediately, or refrigerate and serve chilled.

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