Crazy Healthy Salads

Argentine Lentil Salad

3 cups water boiling
1-2 tomatoes diced
1 1/2 C lentils
4 green onions diced
2 1/4 tsp. salt
1 cup finely diced parsley

simmer for 20 minutes, and strain water 1 tbsp olive oil

Juice of 1/2 lemon

Black Bean, Corn and Red Pepper Salad

1 ¼ c black beans (or 2 cans), rinsed and drained3 scallions, sliced2 ears of fresh corn¼ c. minced red onion1 red bell pepper¼ c. chopped fresh cilantro

Chili-Lime Dressing (with above salad)

½ t cumin 6 T fresh lime juice

½ t chili powder5 T oilpinch of cayenne½ t salt

Chinese salad

½ head green cabbage chopped 2 cans kidney beans or 4 cups cooked beans

1/2 head or two hearts romaine lettuce chopped 3 cans mandarin oranges 3 shredded carrots 1-2 avocados diced

3 stalks celery diced 2 cups cooked basmati brown rice (or any brown rice)

1 cucumber diced ½ -1 cup slivered almonds or pine nuts

1 colored pepper diced 1 cup cilantro diced

1 bunch green onions diced

Sauce (depending on how much sauce you like, you may want to double this)

1/3 cup olive oil ½ tsp sea salt 1/3 cup braggs liquid aminos or nama shoyu or soy sauce 1/8 tsp pepper

1 Tbsp raw apple cider vinegar

Coleslaw Salad

(this is from Original Fast Foods page 158, but I've (Bri Litster) added a few things to make it a more filling meal for families)

2 cups any kind of cabbage shredded2 cups garbanzo beans (or 1 can)1 large cucumber diced2 cups kidney beans (or 1 can)2 large carrots shredded2 cups cooked brown rice

1/4 cup any onion shredded1 C tomato diced1 colored bell pepper1 1/2 Tbsp. cumin seeds

8 cups finely diced greens (spinach, romaine, and kale are my favorite combination, but slice them up very thin)

Dressing:

3 tsp cumin 2/3 cup olive oil 1/3 cup + 2 Tbsp fresh lemon juice 1-2 Tbsp minced garlic

1/3 cup + 1 Tbsp Braggs liquid aminos

Pre-mix dressing then mix with salad and serve

Italian Salad

2 C chopped broccoli lightly steamed

2 cups kidney beans 1 red bell pepper chopped 2 cups cooked basmati brown rice, or 4 cups cooked whole

½ cucumber diced wheat pasta

1 bunch green onions, or 1 cup red onion sliced in ½ rings

1 14 oz can artichoke hearts (in water, not oil)

½-1 C pinenuts

1 head romaine lettuce

½ lb spinach

1 large tomatoe diced (add just before serving)

1 avocado (add just before serving)

1 C fresh parsley diced

½ C diced sun dried tomatoes

1 C olives of choice (kalamata are great)

½-1 Cup finely chopped fresh basil *this is the magic

ingredient

Dressing

½ c olive oil ½ tsp. powdered oregano (1 tsp. dried, 2 tsp. fresh)

2/3 c water 1 tsp. sea salt

2 cloves garlic pressed 1/4 c red wine vinegar

1/4 c balsalmic vinegar 2 Tbsp honey

Marinated Vegetable Salad

1/4 c olive oil Dressing:

1 tbsp sugar, pepper dill, salt, and garlic salt 1 c apple cider vinegar

Veggies:

2 broccoli spears broken into flowers 2 zucchini chopped 1 head of cauliflower broken into flowers 1 pkg mushrooms 1 can medium olives carrots 1 pkg cherry tomatoes cucumbers celery

Toss veggies with dressing. Marinate for about 2 hours then serve cold.

Mediterranean Greek Salad

Dressing: 2 tsp. chopped fresh oregano or 3/4 tsp. dried oregano

1/2 c. Olive oil 1 tsp. seasoned salt

1/3 c. Red wine vinegar 1 tsp. garlic powder with parsley

Combine and mix well

Salad: 1 medium onion sliced into rings

3 medium Cucumbers 1 can (6 oz) Greek or ripe olives, drained, pitted

3 to 4 tomatoes diced 1 cup (4 oz) crumbled feta cheese

Toss salad in dressing, sprinkle feta on top. Excellent meal with Lemon rice pilaf and Garlic wedged potatoes (red or yukon). Enjoy!!!!!

Potato Lover's Salad

½ lb. fresh spinach 6-8 cups barely steamed broccoli

½ lb. spring mix ½ red onion diced

1 head or 2 hearts romaine lettuce 2 cups diced purple or green cabbage

1 large jelly roll pan of diced baked potatoes (coat with olive oil and sea salt, bake 400 about 1 hour until done, stirring with spatula occasionally)

Optional: to make this a more filling meal, you may add 2-3 cups steamed basmati brown rice, and 3-4 cups kidney beans.

Dressing:

3 TBSP agave 3/4 c water

2 med. cloves garlic or one large
1/3 C fresh lemon juice or lime
1/2 tsp dried oregano (1/2 tsp powdered)
1/3 tsp dried thyme (1/4 tsp powdered)

1 tsp. sea salt 4 Tbsp cashews

¹/₄ c olive oil 1/8 tsp ground black pepper

Salsa-Sprout Salad

Handful of Sunflower sprouts 1 avocado, cubed Fresh salsa

1. Break up sunflower sprouts; make a "bed" of sprouts on your plate.

2. Next arrange cubed avocados on top of the sprouts and top it off with fresh salsa. Serves 1

Spicy Thai Salad

In a large salad bowl, combine: 3 cups cooked garbanzo beans

½ lb spring mix ½ lb whole wheat penne pasta, or 2 cups cooked brown

½ head romaine lettuce (or 1 romaine heart)

1 shredded carrot ½ c cashews or slivered almonds

In large frying pan, sauté with 1 tbsp olive oil just until barely tender, but still crisp:

5 cloves toasted garlic ½ lb fresh mushrooms (not canned)

1 purple onion, cut into wedges 3 cups broccoli, chopped

2 colored bell peppers, sliced

-Toss these immediately into salad with the following dressing:

Dressing

1/4 c raw apple cider vinegar1 clove garlic pressed1/3 c extra virgin olive oil1 Tbsp sesame seeds

4 Tbsp Braggs liquid aminos ½ c water ½ tsp Worcestershire ½ tsp sea salt

1/8 tsp hot pepper sauce 3 Tbsp raw honey or agave

½ finely diced fresh ginger

Yummy Winter Salad

6 cups mixed greens ½ c pecans toasted 1 lg bulb of fennel shaved ½ c craisins

2 lg apples cubed

Dressing:

2 tsp Dijon mustard ¼ c apple cider vinegar

1 small shallot ³/₄ c olive oil

½ tbsp honey salt and pepper to taste

In large bowl combine all salad ingredients set aside. Put all dressing ingredients in a canning jar with lid. Shake vigorously.

Taco Salad

Combine desired amounts of the following:
Romaine lettuce diced
Purple or green cabbage diced
Pinto or kidney beans
Fresh cob corn or canned
Diced cilantro

Diced tomatoes
Diced green onions
Diced avocados
Basmati brown rice
1 shredded carrot

Taco Salad Dressing

Make dressing separately, and add desired amount just before serving

1c water2 cloves fresh garlic pressed1c raw apple cider vinegar1 tsp. chili powder3/4 c olive oil1 tsp. cumin1/3 c agave or honey1/4 tsp. oregano (dry powdered)1 tsp. sea salt

Apple Pear Fruit Salad

2 apples unsweetened shredded coconut 1 pear raw almonds (cut in half) juice of 1 orange

Cut apples and pears into small pieces. Put apples and pears into a bowl and pour orange juice over top. Then add desired amount of coconut and chopped almonds. Stir it up and enjoy! This is a really quick fruit salad and I was surprised how flavorful it is. It is even better if you soak the almonds and then dehydrate them until crunchy. I am sure soaked almonds would be great too.