

# FIELD OF GREENS SALAD:



Cucumbers and marinated mushrooms nestle on a field of kale and Brussel sprouts, while "Crackerjack" peanuts are a nod to the classic stadium snack. Topping it off is a bittersweet stadium mustard dressing. It's "America's pastime" on a plate.

**Prep Time:** 20-30 minutes\* **Cook Time:** 10-15 minutes **Serves:** 4-6 people

## Ingredients

### For the Salad:

Brussel sprouts, finely chopped  
Kale, destemmed and chopped  
Cucumber, sliced

### For the Marinated Mushrooms:

4 large Portabella mushroom caps or 16 oz. baby bellas  
1/3-1/2 cup coconut aminos  
oregano  
garlic powder  
freshly ground black pepper

\*see Recipe Notes

### For the "Crackerjack" Peanuts:

1/2 cup shelled peanuts or Spanish peanuts  
1 T date paste  
2-3 T water

### For the Stadium Mustard Dressing:

1/4 cup freshly squeezed orange juice  
1/4 cup unsweetened almond milk  
2 T stadium mustard  
2 T tahini  
1.5-2 tsp. agave or coconut nectar  
1/2 tsp. regular mustard  
1/4 tsp. garlic powder  
few dashes turmeric for color (optional)

## Instructions

1. Preheat oven to 325 degrees F.
2. Meanwhile, in a saucepan over medium high heat, combine date paste and water, stirring to combine. Add peanuts and continue to stir over medium high heat until they begin to clump together and the date paste begins to dry out (about 5-7 minutes). You may need to reduce the heat near the end of the cooking time to prevent the date paste from burning.
3. Transfer peanuts to a baking pan and place in oven for another 5 minutes. Remove and cool.
4. In a frying pan, add ingredients for the Marinated Mushrooms, bring liquid to a boil, reduce heat and cook until most of the liquid has reduced. Cool.
5. For the dressing, combine all ingredients in a jar and shake vigorously to combine.
6. Combine kale and Brussel sprouts, then arrange cucumber slices on top followed by the "Crackerjack" peanuts and marinated mushrooms, drizzle with dressing.\*

## Recipe Notes

I like Spanish peanuts best. If using, then gently rub in a clean kitchen towel to remove the skins. Add extra prep time if shelling your own peanuts.

"Crackerjack" peanuts can be stored in an airtight jar for several days and are great for snacking. The date paste coating may soften a little, especially in humid conditions.

The dressing stores well in the fridge for several days. I like adding the turmeric for eye-pleasing color. A few dashes goes a long way as the color intensifies slightly over time.

My favorite way to serve salads is to prepare the base and set out toppings and dressing separately. That way, any leftovers will stay fresh...because who likes soggy salad?