

THE P•K•P WAY

Chard, Pixie & Millet Salad with Chia Seed Pixie Dressing

Yields 6 servings



Ingredients

Salad

- 4 cups of Swiss chard (about 2 bunches), stems and ribs removed, leaves coarsely chopped
- 2 ½ cups cooked millet, cooled*
- ½ cup fresh parsley leaves, chopped
- 2 ripe Hass avocado, diced
- Zest from 2 Ojai Pixie tangerines
- 2 Ojai Pixie tangerines, segmented and cut into thirds

Dressing

- 1 tablespoon chia seeds
- 3 tablespoons coconut oil, melted
- 1 ½ tablespoons Ojai Pixie tangerine juice, freshly squeezed
- 1 tablespoon agave

Notes

*1 cup uncooked millet yields 2 ½ cups cooked millet. Bring 2 cups of water to a boil. Add the millet. Lower the heat to a simmer and cover for 17-20 minutes or until all the water is absorbed. Off the heat and let stand covered for 5 minutes.

**Enjoy right away or let sit for 30 minutes or longer. The longer you let it sit, the more the chard absorbs the pixie flavor. YUM!

Storage

Store covered in the refrigerator for up to 3 days.

Directions

Salad

1. In a large bowl, combine all the ingredients. Pour the dressing (recipe follows) over the salad and give it a big stir **.

Dressing

1. Whisk together all the ingredients.