**Guacamole Green Goddess Chopped Salad**

Serves 4

Prep time: 15 minutes

**Trash to Treasure**

If indulgent treats from game day left you craving some good-for-you greens, this salad will deliver. With fresh, chopped tomatoes, cucumbers, radishes and more, save the last of the veggie platter from being trashed by using the extra spoonfuls of guac that chip-dippers missed.

**Ingredients**

**For the dressing:**

1/2 cup guacamole

Juice of ½ lemon

1/4 cup buttermilk or kefir

1/2 teaspoon Morton® Fine Sea Salt\*

2 tablespoons fine chopped fresh herbs (parsley, thyme, basil, tarragon, chive, etc.)

**For the salad:**

4 red radishes, halved and sliced thin

1 large cucumber, diced

2 celery stalks, sliced (good use for vegetable trays)

½ small red onion, chopped fine

3 pickled peppers, chopped up

1 head radicchio, chopped up

12 grape tomatoes, quartered

1 bunch watercress leaves

3 ounces (about 3 cups) baby arugula leaves

Leaves from 2 sprigs mint, chopped rough

**Directions**

* Mix the ingredients for the dressing in a big salad bowl. Make sure to add ½ teaspoon of Morton® Fine Sea Salt, which will help bring out the flavors of the chopped herbs.
* Toss in the radishes, cucumber, celery, red onion, peppers and radicchio until everything is well coated.
* Add the tomatoes, watercress, arugula, and mint and toss just enough to get everything evenly dressed. Toss a few times just before you serve.

*\*Morton® Fine Sea Salt crystals dissolve quickly in order to blend easily, which make it ideal for marinades, soups, sauces and dressings.*