



Revive Raw Salad

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Jeremy Dixon's Revive Cafe Restaurants in Auckland New Zealand.*

Ingredients

½ cup sultanas (golden raisins) 2 Medium beetroots 4 carrots
10 mint leaves sliced ½ cup sunflower seeds

Orange Dressing

Juice of 1 orange (or ½ cup orange juice)
2 Tbsp freshly squeezed lemons 1 Tbsp honey or date puree
1 Tsp salt 2 Tbsp oil

Instructions

Soak the sultanas in boiling water to make them juicy. Grate the beetroot and carrots by hand or with a food processor, using the grater attachment. (You will want around 6 cups total.) Be sure to save the juice that comes off the beet roots when you grate them. Mix orange dressing ingredients in a cup. ground garlic powder. Drain the sultanas (golden raisins) , then combine all the ingredients in a bowl (including beet root juice), mixing gently. Makes six one cup servings.

From the Kitchen of Chef Jeremy Dixon

Jeremy is the founder of the Revive Cafes in Auckland, New Zealand. They are whole food, plant-based cafes that have been running for 10 years. He is the author of the best selling Revive Cafe Cookbooks, featuring recipes from his cafes.



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