

Sunflower Seed “Toona” Salad

*adapted from The Ranch at Live Oak, Malibu

Ingredients

- 2 cups soaked raw sunflower seeds
- $\frac{1}{2}$ inch fresh ginger
- 1 Tablespoon tahini paste or cashew butter
- 1 Tablespoon lemon juice
- 1 Tablespoon fresh dill
- 1 Tablespoon minced shallot
- Sea salt and pepper to taste
- Chopped celery
- Chopped scallions (optional)

Directions

1. Blend together by pulsing the sunflower seeds, ginger, tahini, lemon juice, salt, pepper, dill, and shallot.
2. Mix in the celery and scallions.
3. Enjoy with lettuce, sprouts and veggie sticks rolled in a raw veggie wrap veggie wrap or on top of a green salad.