



No-Cook: Emerald Isle Salad with Shamrock Ranch Dressing + St. Patty's Lucky Limeade

By Erin Fletter

Prep Time 20 / **Cook Time** 0 / **Serves** 4 - 6

Shopping List

☐ FRESH

☐ 1/2 green onion

☐ 2 1/4 C spinach leaves, divided

☐ 4 limes (heavier limes = more juice)

☐ DAIRY

☐ 3 T whole milk ****(see allergy subs below)****

☐ PANTRY

☐ 3 T mayonnaise ****(see allergy subs below)****

☐ 1 tsp vinegar

☐ 1 tsp salt

☐ 1/2 C + 1/2 tsp granulated sugar or honey

☐ 1 carrot

☐ 2 to 4 T grated cheddar, Monterey jack, or Parmesan cheese ****(see allergy subs below)****

☐ HAVE ON HAND

☐ 3 C warm water

☐ 1 to 2 C ice

Fun-Da-Mentals Kitchen Skills

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

chop: to cut something into small, rough pieces using a blade.

grate: to reduce food, like a carrot, to very small shreds or pieces of the same size by rubbing it on a tool with an outside surface that has holes with cutting edges (a grater).

mince: to chop into teeny tiny pieces.

pour: to cause liquid, granules, or powder to stream from one container into another.

squeeze: to firmly press or twist a food with fingers, hands, or a device to remove its liquid, like shredded potatoes, frozen and thawed spinach, or tofu.

dissolve: to stir an ingredient, like sugar, into another ingredient, like water, until they become one substance; or to melt or liquefy a solid food, such as butter, chocolate, or sugar.

Equipment

- ☐ Medium mixing bowl
- ☐ Large salad bowl
- ☐ Cutting board
- ☐ Kid-safe knife
- ☐ Dry measuring cups
- ☐ Measuring spoons
- ☐ Immersion or stand blender
- ☐ Grater
- ☐ Pitcher
- ☐ Liquid measuring cup
- ☐ Citrus squeezer

Ingredients

Emerald Isle Salad with Shamrock Ranch Dressing

- ☐ 1/2 green onion
- ☐ 2 1/4 C spinach leaves, divided

- ☐ 3 T mayonnaise ****(for EGG ALLERGY sub egg-free vegan mayonnaise)****
- ☐ 3 T milk ****(for DAIRY ALLERGY sub dairy-free/nut-free milk)****
- ☐ 1 tsp vinegar
- ☐ 3/4 tsp salt
- ☐ 1/2 tsp granulated sugar or honey
- ☐ 1 carrot
- ☐ 2 to 4 T grated cheddar, Monterey jack, or Parmesan cheese) ****(Omit for DAIRY ALLERGY or sub dairy-free/nut-free shredded cheese)****

St. Patty's Lucky Limeade

- ☐ 1/2 C granulated sugar or honey
- ☐ 3 C warm water
- ☐ 4 limes (heavier limes = more juice)
- ☐ 1 pinch salt
- ☐ 1 to 2 C ice

Food Allergen Substitutions

Emerald Isle Salad with Shamrock Ranch Dressing

Egg: Substitute egg-free vegan mayonnaise.

Dairy: Substitute dairy-free/nut-free milk. Substitute dairy-free/nut-free shredded cheese.

St. Patty's Lucky Limeade

Instructions

Emerald Isle Salad with Shamrock Ranch Dressing

mince + measure

To make the dressing, mince **1/2 green onion** and **1/4 cup spinach** and add to a bowl. Then, measure and add **3 tablespoons mayonnaise**, **3 tablespoons milk**, **1 teaspoon vinegar**, **3/4 teaspoon salt**, and **1/2 teaspoon sugar** into the bowl.

blend + adjust

Blend everything with an immersion blender or add to a blender and blend until smooth. Taste and adjust—does it need more vinegar? Salt? Mayonnaise? Honey?

chop + grate + toss

Chop up **2 cups of spinach**, grate **1 carrot**, and combine in a bowl. Pour your Shamrock Ranch Dressing over the salad, divide onto plates, and sprinkle with **2 to 4 tablespoons of grated cheddar cheese**.

St. Patty's Lucky Limeade

stir + dissolve + squeeze

Add **1/2 cup sugar** and **3 cups warm water** to a pitcher and stir. Keep stirring until the sugar dissolves. Next, squeeze the juice of **4 limes** into the sugar water. Add **1 pinch of salt** and stir again.

add + pour

Add a few **ice cubes** to each cup and pour limeade over ice to chill. Enjoy! "Sláinte" (Slawn-che) or "Cheers" in Irish!

Featured Ingredient: Spinach!

Hi! I'm Spinach!

"I'm Popeye the sailor man ... Oh, excuse me. I like to sing that song because Popeye loved me! Yep! I'm Spinach! I'm a dark green, leafy vegetable, the kind that's so good for you! I may not make you as strong as Popeye, but I'll definitely make your body healthier and stronger. Plus, I'm delicious in so many dishes, including salads, sandwiches, smoothies, soups, spanakopita, and even lasagna! Don't tell anyone, but sometimes I even get sneaked into muffins and cakes."

History & Etymology

Spinach is a native plant of Persia (modern-day Iran). China produces the most spinach anywhere in the world, and in China, spinach is still known as The Persian Green.

Spinach was grown in Spain during the 8th century, and Spaniards eventually brought it to the United States.

Medieval artists extracted green pigment from spinach to use as ink or paint.

China is the world's largest spinach producer, with 85 percent of global production, and California produces 74 percent of the fresh spinach grown in the United States.

In the mid-1900s, a cartoon character named Popeye the Sailor Man caused the popularity of spinach to explode! This is because he would turn strong and powerful immediately after eating a can of spinach.

The English word "spinach" came from the 14th century French "espinache," through Latin and Arabic, originally from the Persian "aspanak."

Anatomy

Spinach is a member of the amaranth family, making it a close relation to beets and chard.

Spinach plants are hardy and annual (meaning they need to be replanted each year). They can grow up to one foot tall.

Larger leaves grow at the base of the plant, while smaller leaves are at the top (like basil). Spinach has dark green leaves that, depending on the variety, can be either curled or smooth.

How to Pick, Buy, & Eat

When buying fresh spinach, choose leaves that are crisp and dark green with a nice fresh fragrance. Avoid those that are limp, damaged, or have yellow spots.

Refrigerate spinach in a plastic bag for up to three days.

Spinach, which is usually very gritty because it is grown in sand, must be thoroughly rinsed.

Spinach can be eaten raw in salads and added raw to smoothies. Spinach doesn't have a strong taste, so it's a wonderful fuss-free addition when you want to pack in more nutrition to whatever you're cooking. It can be chopped and added to soups and stir-fries, baked into gratins, quiches, and pies, or pureed and added to dips. Spinach is super versatile. Frozen spinach is an easy substitute and works brilliantly in many recipes that call for fresh spinach.

Nutrition

Dark leafy green vegetables are some of the best foods to feed our bodies. Specifically, dark greens like spinach keep our hearts, blood, and brains healthy.

Just half a cup of raw spinach counts as one of the five servings of fruits and vegetables you should eat daily.

Spinach is another source of vitamin K1. Do you remember that K1 helps with blood clotting? How's this for interesting: French soldiers consumed wine mixed with spinach juice during the First World War to recuperate from excessive bleeding!

Spinach is high in chlorophyll! In fact, all green vegetables (and plants) contain chlorophyll. Chlorophyll's job is to absorb sunlight and use it for energy—a process called photosynthesis. In addition, chlorophyll helps the body make red blood cells. These cells carry oxygen through the blood to our organs.