

Crispy Krabbycake Salad With Green Goddess Dressing



FEATURED PRODUCTS:
MENU PARTS: [Entrees](#), [Salad](#)

All these flavorful greens plus Green Goddess are crying out for some brown. So add a delicious savory touch with a couple of crispy Panko coated, easy-prep Krabbycakes®.

INGREDIENTS

2	Each	<u>Breaded Krabbycakes® 3 oz.</u>
1/2	Head	Bibb Lettuce, Chopped
1/4	Head	Romaine Lettuce, Chopped
1/8	Cup	Dill, Fresh, Rough Chopped
1/8	Cup	Cilantro, Fresh, Leaves
1/4	Each	Avocado, Sliced
1/4	Each	Cucumber, European, Sliced
3	Each	Tomato Medley, Halved
2	Ounces	Feta Cheese, Diced
2	Ounces	Green Goddess Dressing
1	Each	Lemon, Fresh, Wedge

DIRECTIONS

1. Cook the Krabbycakes according to package instructions to 165°F internal temperature.
2. Arrange the salad on the plate and drizzle with green goddess dressing.
3. Top with warm Krabbycakes.