

Plating Guide - Roasted Heirloom Carrot & Kale Salad

with arugula, baby kale, pomegranate, toasted pumpkin seeds, crispy garbanzo beans & tandoori dressing

Ingredients (keep cold):

- Roasted Carrots
- Dressing
- Pumpkin Seeds
- Garbanzo beans
- Pomegranate seeds
- Greens



Plating Steps

1. Place kale leaf on plate.
2. Dress carrots with dressing.
3. Add pomegranate seeds, pumpkin seeds and garbanzo beans
4. Finish with garnish.

