Northside Dandy Dinger Salad

Tajaih, Trejana and Jessie with Appetite for Change were inspired to create this vibrant, summery salad from a dish served at their Breaking Bread Café on Broadway. They made it their own and added sorghum, an ancient African whole grain to the mix.** No question, this is definitely a dandy dish. Makes 8 (1-cup) servings.

**Note: Sorghum should be located in the rice/grains section of your grocery store. If you can’t find it, you can substitute wheat berries or whole-wheat Israeli couscous.

Salad
- 1 cup uncooked sorghum
- 2 cups chopped broccoli florets
- 1½ cups whole kernel corn, raw or frozen, thawed
- 1½ cups shredded carrot
- 1½ cups cherry tomatoes, halved
- ½ cup sliced green onion
- ¾ cup dried cranberries

Dressing
- 1 cup plain yogurt
- ¼ cup lime juice
- 1 tablespoon brown sugar or honey
- 2 tablespoons chopped fresh dill
- Salt and freshly ground pepper to taste

Topper: ½ cup chopped, toasted walnuts or sunflower seeds

Directions
1. Cook sorghum according to package directions; rinse with cool water and drain well.
2. Meanwhile, mix all the remaining salad ingredients in a large bowl. Stir in cooked sorghum.
3. To make the dressing, whisk the yogurt, lime juice, sugar, fresh dill, salt and pepper together in a small bowl until well blended.
4. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto mixed greens; drizzle with remaining dressing and garnish with walnuts or sunflower seeds.

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