

# Green Goddess Bowl with Dill Hummus Dressing

12 ingredients · 20 minutes · 4 servings



## Directions

1. In a jar, combine hummus, lemon juice, olive oil, dill and season with sea salt and black pepper. Shake well and set aside. (Note: Depending on the original consistency of your hummus, you may need to add a tablespoon or two of warm water to thin.)
2. Heat coconut oil in a large frying pan over medium heat. Add kale and zucchini. Saute just until the kale is wilted. Remove from heat and set aside.
3. Divide sauteed kale and zucchini between bowls. Top each bowl with edamame, green peas, green onions and avocado. Drizzle with dill hummus dressing. Enjoy!

## Notes

### More Protein

Add grilled chicken, tuna, sunflower seeds, extra edamame or serve over quinoa.

### No Hummus

Use tahini instead.

### Speed it Up

Skip step 2 and serve everything raw.

## Ingredients

- 1/2 cup Hummus
- 1/2 Lemon (juiced)
- 1 tbsp Extra Virgin Olive Oil
- 1 tbsp Fresh Dill (chopped)
- Sea Salt & Black Pepper (to taste)
- 1 tbsp Coconut Oil
- 8 cups Kale Leaves
- 1 Zucchini (diced)
- 1 cup Frozen Edamame (thawed)
- 1 cup Frozen Peas (thawed)
- 4 stalks Green Onion (chopped)
- 1 Avocado (diced)