




## INGREDIENTS

- ¼ Cup Sour Cream or Plain Yogurt (meets CACFP sugar limits)
- 3 Ounces Soft Goat Cheese (divided)
- Juice of 1 Meyer Lemon
- 1 Teaspoon Milk (or more)
- ½ Cup Green Onions (finely chopped)
- Salt and Pepper
- 5 Cups Mixed Baby Greens
- 2 Cups Radicchio (coarsely chopped)
- 12 Ounces Smoked Salmon (broken up into bite-size pieces)
- ½ Cup Toasted Walnuts (coarsely chopped)
- ½ Cup Cooked Farro

## DIRECTIONS

1. Whisk together sour cream or yogurt in a medium bowl with 1 ounce of the goat cheese and lemon juice.
2. Whisk in milk, one teaspoon at a time, until dressing reaches the consistency you're after.
3. Whisk in green onions and season to taste with salt and pepper. Set aside.
4. In a large bowl add mixed baby greens and radicchio. Sprinkle smoked salmon, walnuts, farro and remaining goat cheese evenly over the top.
5. Drizzle with dressing and serve.

## MEAL PATTERN CONTRIBUTION

-  Vegetable
-  Meat/Meat Alternate

## MEAL TYPE



## YIELD

10 Cups

## PORTION SIZES

|                    |       |
|--------------------|-------|
| <b>Toddler:</b>    | ½ Cup |
| <b>Preschool:</b>  | ¾ Cup |
| <b>School Age:</b> | 1 Cup |
| <b>Adult:</b>      | 1 Cup |