



Thai Crunch Salad - Recipe by Bhaeravi Devii

*6 C. mixed lettuces - I used chopped Romain and leaf lettuce
1 C. thinly sliced red cabbage
1 C. julienned carrots
1 C. shelled edamame (I could have used twice that amount!)
1 red bell pepper, chopped
5 oz. bag Emerald Sea Salt and Pepper Cashews
(you could use any cashews, but we LOVE these)
1 C. broccoli slaw
1 C. broccoli heads, cut small
1/4 C. cilantro leaves*

Dressing

*1/3 C. smooth peanut butter
2 T. honey
2 T. rice vinegar*

3 tsp. fresh grated ginger

2 tsp. toasted sesame oil

About 2 T. water, to thin dressing to desired consistency.

Place all of your salad ingredients in a large salad bowl. In a small bowl, mix the salad dressing ingredients with a whisk. Drizzle the dressing on top and the toss and serve.