

# Thai Crunch Salad

Serves Four as a Side Salad

## Ingredients

### *For the Dressing*

- 2 tablespoons smooth peanut butter
- 1 tablespoon dark sesame oil
- 3 tablespoons soy sauce
- juice from ½ lime
- 1 clove garlic
- 1 teaspoon grated fresh ginger
- 2 tablespoons honey
- 2 tablespoons canola oil
- ¼ cup cilantro, finely chopped
- 2 tablespoons rice wine vinegar
- 2 teaspoons red chili jam (Trader Joe's has this)

### *For the Salad*

- 2 cups cooked spaghetti noodles (follow directions on package)
- ½ orange bell pepper, julienned
- ½ red bell pepper, julienned
- ½ carrot, julienned
- 1 package cabbage salad (cole slaw mix)
- OR ¼ Napa cabbage, shredded
- Handful of fresh cilantro, finely chopped
- 1 English cucumber, seeded, and thinly sliced
- ¼ cup scallions, thinly sliced
- 4 - 5 fresh basil leaves, julienned
- ½ cup chopped peanuts



## Steps

1. Place all dressing ingredients into a food processor or blender. Puree until smooth. (Alternately, you can combine all ingredients in a mason jar and shake well until very smooth.) Pour dressing into a large bowl.
2. Once the pasta has cooled, add it to the bowl with the dressing and stir to coat. Add the bagged cabbage mix (or shredded Napa cabbage), bell peppers, cilantro, cucumber, carrots, and scallions. Toss well.
3. Plate salad and top with chopped peanuts. Serve soon after mixing (cabbage will begin to wilt quickly).  
\*Taste for seasoning.