



Thai Crunch Salad with Peanut Dressing

Servings: 0

Ingredients

THAI PEANUT DRESSING

- 1/4 cup creamy peanut butter
- 2 tablespoons unseasoned rice vinegar
- 2 tablespoons fresh lime juice, from one lime
- 3 tablespoons vegetable oil
- 1 tablespoon soy sauce
- 2 tablespoons honey
- 2-1/2 tablespoons sugar
- 2 garlic cloves, roughly chopped
- 1-inch square piece fresh ginger, peeled and roughly chopped
- 1 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- 2 tablespoons fresh cilantro leaves

SALAD

- 4 cups chopped Napa cabbage or shredded coleslaw mix (I like to toss in a little shredded red cabbage for color)
 - 1 cup prepared shredded carrots
 - 1 red bell pepper, thinly sliced into bite-sized pieces
 - 1 small English cucumber, halved lengthwise, seeded and thinly sliced
 - 1 cup cooked and shelled edamame
 - 2 medium scallions, thinly sliced
 - 1/2 cup loosely packed chopped fresh cilantro
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Directions

For the dressing, combine all of the ingredients except for the cilantro in a blender and process until completely smooth. Add the cilantro and blend for a few seconds until the cilantro is finely chopped. Refrigerate until ready to serve. For the salad, combine all of the ingredients in a large bowl and toss to combine. If serving right away, drizzle the peanut dressing over top and toss; otherwise, serve the dressing on the side so the salad doesn't get soggy.

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