Thai Shrimp Salad

Salad:

8oz rice vermicelli noodles

½c shelled edamame

6oz cooked shrimp

1 carrot, shredded

3T fresh cilantro, chopped

Lime

Dressing:

½c peanut butter

3T rice vinegar

3T soy sauce

½t fresh ginger, minced

½ clove garlic minced

Cook noodles according to package directions. Set aside to dry. If frozen boil edamames until tender-crisp, drain and cool. Blend dressing in blender. Toss everything in a large bowl then serve.