

Asian Inspired Edamame Peanut Crunch Salad

Prep Time : 15 mins

Cook Time : 15 mins

Servings : 6

Salad Ingredients:

- 1/2 cups of uncooked quinoa (cook per pkg directions)
- 1 pound frozen shelled edamame (defrosted)
- 1 1/2 cups shredded red cabbage
- 2 cups finely chopped kale
- 2 large carrots- shredded
- 1/4 cup chopped cilantro or chives (if desired)
- 1 cup chopped dry roasted peanuts

Dressing Ingredients

- 3 tbsp peanut butter
- 2 tbsp rice vinegar
- 2 tbsp honey or maple syrup
- 1 tbsp toasted sesame oil
- 2 tbsp low sodium soy sauce or tamari
- 1 tsp grated fresh ginger
- 2 clove garlic- grated
- 2 tsp sriracha (or to taste)
- 2-4 tbsp water to thin



Notes :

Makes a great make-ahead-lunch to take to work!