

Thai Peanut Rainbow Salad

6-8 Servings



Ingredient List

- 1 bag of broccoli slaw
- 2 cups of cole slaw
- 2 cup shredded carrots
- 1 red bell pepper cut into strips
- 1 bunch of cilantro chopped
- 2 cup edamame
- 2 cups snow peas chopped
- 1 1/2 cups cooked quinoa

Peanut Dressing:

- 1/2 cup peanut butter
- 4 tbsp reduce sodium soy sauce
- 1 tbsp maple syrup
- 4 tbsp rice vinegar
- 1 tbsp sesame oil
- fresh grated ginger to taste
- juice of 1-2 limes
- red pepper flakes to taste



Step 1:

Prep and chop all vegetables. Also prepare quinoa per package. (Once cooked, let cool.)

Step 2:

In a large bowl combine broccoli slaw, cole slaw, shredded carrots, bell pepper, cilantro, edamame, snow peas and cooked quinoa.

Step 3:

Whisk together dressing ingredients in a separate bowl. Ginger, limes and red pepper flakes add to taste.

Step 4:

Add peanut dressing to salad and mix so the dressing coats the salad. It will last 4-5 days in the fridge. If you like more of a crunch on your salad like I do, keep dressing separate and top with dressing right before serving.