

# cooks & company gourmet

316 SOUTH MINNESOTA AVENUE | ST. PETER, MN 56082 | (507) 934-1172

## Spiralized Broccoli Salad with Ginger Peanut Dressing

Serves 4

### ***Salad Ingredients:***

4-6 large broccoli stems, spiralized into noodles  
2 carrots, spiralized into noodles  
1/2 cup fresh edamame  
1/2 cup red cabbage, sliced  
1 red pepper, diced  
2 green onions, sliced  
cilantro, sliced  
sesame seeds, as garnish

### ***Salad Dressing:***

1 tbsp peanut butter  
1 tbsp unseasoned rice vinegar  
1 tbsp soy sauce  
1 tsp sriracha  
juice of one lime  
1 clove garlic, chopped  
1" ginger, chopped  
3 tbsp olive oil

### ***Directions:***

1. Spiralize broccoli and carrots into "noodles". Mix together of the remaining salad vegetables.
2. In a small food processor, blend together dressing ingredients until smooth.
3. Mix salad with dressing, and let sit for at least 30 minutes to flavor through.