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.