

412.261.5513 | HOURS | MONDAY - FRIDAY 9:30am - 5pm | SATURDAY 8am - 5pm | SUNDAY 10am - 4pm

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:

tbsp peanut butter
 tbsp unseasoned rice vinegar
 tbsp soy sauce
 tsp sriracha
 juice of one lime
 clove garlic, chopped
 ginger, chopped
 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.