

Asian Quinoa Salad

Ingredients

For the Dressing

- 2 tablespoons smooth peanut butter
- 1 tablespoon dark sesame oil
- 2 tablespoons soy sauce
- juice from $\frac{1}{2}$ lime
- 1 clove garlic
- 1 teaspoon grated fresh ginger
- 2 tablespoons honey
- 1 tablespoon canola oil
- $\frac{1}{4}$ cup cilantro, finely chopped
- 1 tablespoon rice wine vinegar
- 2 teaspoons red chili jam (Trader Joe's has this)
- $\frac{1}{4}$ teaspoon Kosher salt

For the Quinoa Salad

Serves Four as a Side Salad

- 2 cups cooked quinoa (follow directions on package)
- $\frac{1}{2}$ orange bell pepper, julianned
- $\frac{1}{2}$ red bell pepper, julianed
- 1 package cabbage salad (cole slaw mix)
- Handful of fresh cilantro, finely chopped
- 1 English cucumber, seeded, and thinly sliced
- $\frac{1}{4}$ cup scallions, thinly sliced
- $\frac{1}{2}$ cup chopped peanuts



Steps

1. Place all dressing ingredients into a food processor or blender. Puree until smooth. Pour dressing into a large bowl.
2. Once quinoa has cooled, add it to the bowl with the dressing and stir to coat. Add the bagged cabbage mix, bell peppers, cilantro, cucumber and scallions. Toss well.
3. Plate salad and top with chopped peanuts. Serve soon after mixing (cabbage will begin to wilt quickly).
*Taste for seasoning.