

Thai Peanut Pasta Salad

The Vegan Gym · Lunch · GF

626 cal · 47g protein · 60g carbs · 22g fat · 1 serving

Ingredients

- 2 oz chickpea pasta dry (like Banza)
- ½ cup shelled edamame
- ½ cup shredded carrots
- ½ cup sliced bell pepper
- ¼ cup sliced cucumber
- 2 tbsp Thai peanut sauce
- 1 tbsp sunflower seeds
- fresh cilantro for garnish

Instructions

1. Cook chickpea pasta according to package directions. Drain and rinse under cold water.
2. Cook edamame according to package directions. Let cool.
3. In a large bowl, combine the cooled pasta, edamame, shredded carrots, sliced bell pepper, and sliced cucumber.
4. Add the Thai peanut sauce and toss to coat evenly.
5. Top with sunflower seeds and fresh cilantro.
6. Serve immediately or refrigerate. Tastes great cold the next day.

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