

Submitted By:
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Category:
Salad

Name:
CPK Thai Crunch Salad - Serves 4



## Ingredients:

### Lime-Cilantro Dressing

1/2 cup vegetable oil  
 1/4 cup rice vinegar  
 1/2 cup coarsely chopped cilantro  
 1/4 cup minced red bell pepper  
 1/4 cup honey  
 4 tsp Dijon Mustard  
 2 tsp sesame oil  
 2 tsp lime juice  
 2 cloves garlic  
 dash salt  
 dash ground black pepper

### Spicy Peanut Sauce

1/2 cup crunchy peanut butter  
 6 Tbsp Hoisin sauce  
 2 Tbsp Rice vinegar  
 2 Tbsp light brown sugar  
 1 Tbsp Chilli sauce (or Chilli-garlic sauce)  
 1 tsp sesame oil  
 1/2 tsp minced ginger  
 1/2 cup water

Wonton wrappers (to make crispy wonton strips) optional  
 handful bean threads (optional)  
 1 cup cooked peeled edamame (thaw shelled packs from TJs)

1 cup salted peanuts  
12 cups chopped napa cabbage, chopped (1 large head)  
2 cups thinly sliced red cabbage  
2 cups shredded or julienned carrot  
1 cup julienned cucumber  
4 green onions, chopped (green part only)

## **Directions:**

Make lime-cilantro dressing by combining all ingredients in a blender on high speed for 20 seconds, or until cilantro is chopped fine but not entirely pureed. Cover and chill.

Make spicy peanut sauce by combining all ingredients in a small saucepan over medium/low heat. Heat until sauce is hot, but not boiling and sugar is dissolved. Pour mixture in a blender and blend for 20 seconds. Cover and chill.

Toast peanuts on low heat.

To build salad - combine cabbages, carrot, cucumber, edamame, green onion and toasted peanuts. Pour Cilantro-lime dressing over the salad and toss well. Put salad on a plate then drizzle peanut sauce across the plate in a zig-zag manner. Sprinkle few green onions and/or peanuts on top.