**Bok Choy Salad with Peanut Dressing**

**Serves 4-6**

**Ingredients:**

1-2 baby bok choy, ends trimmed, rinsed well and chopped

½ cup thinly sliced red onion

½ cup thinly sliced red bell pepper

1 cup diced ripe pineapple or small can crushed pineapple, well drained

½ cup loosely packed cilantro, chopped

½ cup snap peas, strung and roughly chopped

1 medium carrot, peeled and sliced thinly and julienned

1 small cucumber, peeled and diced

Dressing

2 T smooth natural peanut butter (use crunchy if you want peanut pieces)

2 T freshly squeezed lime juice

2 t dark brown sugar

2 T olive or canola oil

2 T low sodium soy sauce

2 t Worcestershire sauce

½ t ground ginger

1/8 to ¼ t red pepper flakes

**Preparation:**

In a small bowl, combine dressing ingredients, whisking until emulsified and set aside.

In a salad bowl, combine the vegetables and toss lightly to mix. When ready to serve, re-whisk the dressing and pour over salad. Toss and serve.

**Serve With:**

* [Whites and Rosés](https://store.pedroncelli.com/SHOP.AMS?LEVEL=MID&CATCODE=WHITES)