



Thai Cashew Quinoa Salad

(Available in SideKicks)

Ingredients

For the dressing:

- ¼ cup organic peanut butter (sesame seed butter for those with nut allergies)
- 1 Tbs raw honey
- 2 tsp freshly grated ginger OR 1 drop Ginger Vitality essential oil
- 3 Tbs liquid aminos, coconut aminos, tamari or soy sauce
- 1 Tbs rice wine or red wine vinegar
- Lime juice from 2 small limes
- Zest from 2 small limes or 7 drops Lime Vitality essential oil
- 1 tsp onion powder
- 1 tsp sesame oil

Remaining ingredients:

- 2 cups cooked quinoa
- 1 ½ cups shredded red cabbage
- 1 red bell pepper, diced
- 1 cup shredded carrots
- 1 cup chickpeas, drained and rinsed
- ½ cup cucumber, peeled and diced
- ½ cup fresh cilantro, chopped
- ½ cup raw cashew halves
- 2 green onions, thinly sliced

Preparation

To make the dressing, mix together the peanut butter and honey first until smooth. Add in remaining dressing ingredients and combine well. Pour over the quinoa. Next, fold in the remaining ingredients up to cashews. Top with cashews and green onions. Serve room temperature or chilled with additional lime wedges as garnish.



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