

## Crunchy Cashew Thai Quinoa Salad

Total Time: 25minutes minutes

Serves: 6

### Ingredients

- ¾ cup uncooked quinoa
- 2 cups shredded red cabbage, depending on how much crunch you like
- 1 red bell pepper, diced
- 1/4 cup diced red onion
- 1 cup shredded carrots
- ½ cup chopped cilantro
- ¼ cup diced green onions
- ½ cup cashew halves or peanuts (honey-roasted is good)
- Optional: 1 cup edamame or chickpeas
- Fresh lime, for a bit of tang

### For the dressing:

- ¼ cup all natural peanut butter
- 2 teaspoons freshly grated ginger
- 3 tablespoon gluten-free soy sauce or coconut aminos
- 1 tablespoon honey (use agave or pure maple syrup if vegan)
- 1 tablespoon rice vinegar or red wine vinegar
- 1 teaspoon sesame oil
- 1 teaspoon olive oil or more sesame oil
- Water to thin, if necessary

### Instructions

- Cook quinoa according to packaging instructions.
- To make dressing: Heat peanut butter and honey or agave in microwave for 20 seconds. Add in ginger, soy sauce, vinegar, and both sesame and olive oil and stir until smooth and creamy. Can make thinner with extra oil or water.
- Add as much or as little dressing as you'd like to the quinoa.
- Next fold in red pepper, onion, cabbage, carrots, and cilantro into the quinoa. Garnish with cashews and green onions. Serve chilled or at room temperature with lime wedges, if desired.

