

Thai salad with soy-free Peanut Dressing

SAVORY *recipe*

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with Coconut Aminos & Coconut Nectar

INGREDIENTS SALAD

- 1 pack Thai rice noodles (angle hair thin)
- 1 Tbsp Alive Coconut Oil
- 1 1/2 cups cabbage thinly sliced
- 1/2 cup red bell pepper thinly sliced
- 1/2 cup carrot shredded
- 1/4 cup cilantro chopped
- 8 mint leaves thinly sliced
- 1 Tbsp green onions thinly sliced (optional)
- 1/4 cup peanuts coarsely chopped
- Pinch of Himalayan Pink salt

INGREDIENTS DRESSING

- 1/4 cup creamy organic peanut butter
- 3 Tbsp Coconut Vinegar
- 2 Tbsp Coconut Aminos
- 2 Tbsp Coconut Nectar
- 2 Tbsp lime juice from fresh lime
- 1 Tbsp fresh ginger minced
- 1 tsp Alive Coconut Oil
- 2 cloves garlic minced
- 1/4 tsp crushed red chili flakes (optional)
- Himalayan Pink salt and freshly ground black pepper

INSTRUCTIONS

Cook the rice noodles as directed on the packaging. Set aside.

PEANUT DRESSING: In a small bowl, whisk together peanut butter, Coconut Vinegar, Coconut Aminos, Coconut Nectar, lime juice, ginger, melted Coconut Oil, garlic, and red pepper flakes. If the dressing is too thick, thin with water. Season to taste with salt and pepper. (I like 1/2 tsp salt and 1/2 tsp pepper)

THAI SALAD: Chop cabbage, bell pepper, carrots, and onions. In a skillet, sizzle veggies in 1 Tbsp Coconut Oil for 3-5 minutes, then add the cooked noodles. Turn off the heat and slowly pour the dressing over the salad, tossing well until evenly coated. Place on individual plates. Drizzle with more dressing if desired.

Top with freshly ground black pepper, mint, cilantro and roasted peanuts.



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