



# SPICY THAI CHOPPED BROCCOLI SALAD WITH CASHEWS AND PEANUT DRESSING

FAST. EASY. FRESH.

**1.** Start by prepping your ingredients. Finely chop the **broccoli** into very small florets. Peel and grate the **carrots**. De-seed the **sweet bell pepper** and dice into bite-sized pieces. Thinly slice the **green onion** and de-seed and finely dice the **jalapeno**.

**2.** Next, make the dressing. Peel and mince the **garlic** and place in a small bowl. Add the **peanut butter**, **soy sauce**, **Dressing Base** (maple syrup, rice vinegar, **sesame oil**, and **ginger**) and give everything a good stir. Add 2 Tbsp. warm water to thin the sauce out slightly.

**3.** Place all your veggies into a large bowl along with the **kale crunch mix**. Drizzle the peanut dressing over and then toss until everything is evenly coated.

**5.** To serve, spoon the salad into bowls and top with the **cashews** and roughly torn **cilantro** leaves. Enjoy!



## Ingredients (4 Person Serving – 652 Calories Per Serving)

Broccoli	2 Medium Heads	Soy Sauce	5 Tbsp.
Kale Crunch Mix	500 g	Maple Syrup	2 Tbsp.
Carrots	4	Rice Vinegar	2 Tbsp.
Sweet Bell Peppers	2	Sesame Oil	2 Tbsp.
Green Onion	4 Stalks	Minced Ginger	20 g
Jalapenos	2	Garlic	2 Cloves
Cilantro	Small Bunch	Cashews	100 g
Natural Peanut Butter	½ Cup		

**25** Minute  
Cook  
Time!