



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**, **Dressing Base** (**soy sauce, 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 (2 Person Serving – 652 Calories Per Serving)

Broccoli	1 Medium Head	Soy Sauce	2 ½ Tbsp.
Kale Crunch Mix	250 g	Maple Syrup	1 Tbsp.
Carrots	2	Rice Vinegar	1 Tbsp.
Sweet Bell Pepper	1	Sesame Oil	1 Tbsp.
Green Onion	2 Stalks	Minced Ginger	10 g
Jalapeno	1	Garlic	1 Clove
Cilantro	Small Bunch	Cashews	50 g
Natural Peanut Butter	¼ Cup		



25 Minute Cook Time!