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## Tangled Thai Salad

*By Susie Iventosch*

(Serves 6-8) Gluten-Free, Dairy-Free, Vegan

### INGREDIENTS

#### Veggies

- 1 Napa cabbage shredded
- 1 Savoy cabbage shredded
- 4 carrots peeled into long strips
- 6 small yellow beets (and/or red) sliced on the spiralizer
- 1 large jicama julienned
- 2 English cucumbers sliced into matchsticks
- 2 bunches cilantro, small leaves or chiffonade
- 2 cups of fresh mint, chiffonade
- Lime wedges for garnish
- Crunchy Topper
  - 1 cup slivered almonds
  - 1 cup sunflower seeds
  - 1 cup dry roasted peanuts
  - 1/4 cup macadamia nuts
  - 1/4 cup sesame seeds
  - 1/2 cup goji berries
  - 1/2 cup currants
  - 1/4 cup shredded/toasted coconut

#### Peanut-Lime Dressing

- 6 cloves garlic
- 1 bunch cilantro
- 6 tablespoons peanut butter
- 6 limes
- 4 tablespoons tamari
- 3 tablespoons rice wine vinegar
- 6 teaspoons coconut milk
- 3 tablespoons fresh grated ginger
- 3 teaspoons sesame oil
- 3 teaspoons sambal
- 1 1/2 cups sunflower or avocado oil

Blend all ingredients in the Cuisinart except the oil. Drizzle oil into the blending mixture until incorporated.

### DIRECTIONS

Toss the veggies with the dressing and add a very ample amount of the "crunchies" over the top of the salad. Garnish with a lime wedge.

Amy's Whole Food Creations serves clients both in the Bay Area and McCall, Idaho.

To Contact Amy:

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Paderno Spiral Vegetable Slicer:

[http://www.amazon.com/Paderno-World-Cuisine-Spiralizer-4-Blade/dp/B00AW3B5MM/ref=sr\\_1\\_1?ie=UTF8&qid=1438887786&sr=8-1&keywords=paderno+veggie+spiralizer](http://www.amazon.com/Paderno-World-Cuisine-Spiralizer-4-Blade/dp/B00AW3B5MM/ref=sr_1_1?ie=UTF8&qid=1438887786&sr=8-1&keywords=paderno+veggie+spiralizer)

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