



## From the Kitchen of Executive Chef Jessica VanRoo



### Crunchy Thai-Spiced Cashew Quinoa Salad

Serves 4-6

#### For the Dressing

- 5 tablespoons nut or sunflower butter
- 2 teaspoons freshly grated ginger
- 2-3 cloves garlic, minced
- 3 tablespoons reduced-sodium tamari or soy sauce
- 1 tablespoon date syrup or maple syrup
- 1 tablespoon rice vinegar
- 2 tablespoons (about 1 lime), juiced
- 1 tablespoon sesame oil
- Water as needed to thin

#### Ingredients

- 1½ cups cooked quinoa
- 1 cup shredded red cabbage
- 1 cup shredded green cabbage
- 1 red bell pepper, diced
- 1 small cucumber, diced
- 2 carrots, grated
- ½ small red onion, diced
- ½ cup chopped cilantro
- 6 green onions, diced
- ½ cup cashew halves, toasted
- 1 cup edamame

#### Instructions

1. To make the dressing, combine all the ingredients in a bowl and mix well. Thin out the dressing with water as you desire. Season and adjust as needed.
2. Place the quinoa in a large bowl and mix with half the dressing. Toss the remaining ingredients into the bowl with the quinoa and mix well, adding more dressing as needed or serving it on the side.