

Quinoa Salad with Peanut Dressing

1 cup uncooked quinoa

2 cups finely shredded purple cabbage

1 large carrot, peeled and grated

1 red pepper, seeded & thinly sliced

½ large cucumber, seeded & thinly sliced

1 cup fresh cilantro, chopped

3 green onions, chopped

¼ cup crushed peanuts

1 can chickpeas, rinsed & drained

Spicy Peanut Dressing (below)

Instructions

- 1. Cook the quinoa according to the package directions. Set aside and allow to cool.**
- 2. Combine quinoa with all the remaining ingredients, except dressing, in a large serving bowl & toss. Drizzle with peanut dressing over the top when ready to serve & toss again.**

Peanut Dressing

¼ cup natural peanut butter

3 T. soy sauce

1 T. pure maple syrup

1 T. apple cider vinegar

Juice of ½ lime

¼ tsp. red pepper flakes

3 T warm water to thin, if necessary

Whisk together ingredients, or mix in Nutri Bullet, until smooth.