

# Thai Crunch Salad with Peanut Dressing



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

This bright, crunchy salad gets topped with a slightly spicy, creamy Thai peanut dressing. Packed with nutrient-dense veggies, it's a guilt-free way to fill up and satisfy your appetite on these hot summer days.

**Serves 4 main courses or 8 side dishes**

## Ingredients

3 cups shredded green cabbage  
3 cups shredded red cabbage  
2 cups shredded carrots  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
½ cup chopped cilantro leaves  
1/3 cup sliced green onions  
1 cup sliced almonds, toasted

## Peanut Dressing

¾ cup creamy peanut butter  
¼ cup lime juice  
¼ cup water  
3 tablespoons honey  
2 tablespoons soy sauce  
2 tablespoons rice wine vinegar  
2 tablespoons minced cilantro  
1 tablespoon Sriracha  
2 teaspoons toasted sesame oil  
1 teaspoon fish sauce

## Directions

In a large bowl, toss together the cabbages, carrots, peppers, cilantro, and green onions.

In another bowl, whisk together all of the dressing ingredients until very smooth.

To serve, toss the dressing with the salad ingredients, then top with almonds.