

Thai Cashew Chicken Salad

Cooking Instructions

1. In a large bowl, combine all the salad ingredients.
2. In a small bowl, put peanut butter and honey in microwave for 15-20 seconds, and whisk together. Whisk in oil, vinegar, and soy sauce. Toss with salad.
3. Top with chopped nuts and a squeeze of fresh lime juice.

Recipe

- 2 cups cabbage coleslaw mix
- 1 ½ cups shredded, cooked chicken
- ½ cup cooked quinoa, cooled
- 2 green onions, chopped
- ½ cup edamame
- ¼ cup cashews or peanuts, chopped
- 2 tsp. raw peanut butter
- 2 tsp. raw honey
- 2 tsp. olive oil
- 2 tbsp. rice vinegar
- 1 ½ tsp. low sodium soy sauce, or coconut aminos
- Lime wedge (optional)

Grocery List

- Coleslaw mix
- Chicken
- Quinoa
- Green onions
- Edamame
- Cashews or peanuts
- Raw peanut butter
- Raw honey
- Olive oil
- Rice vinegar
- Low sodium soy sauce
or coconut aminos
- Lime

Source:

<http://www.momstronguth.com/blog-1/2016/4/25/thai-cashew-chicken-salad>