

Asian peanut broccoli salad

Serves 6-8

Ingredients

Salad

- 1.5 lb. broccoli, cut into small florets (don't throw out the stems! You can chop those into little pieces and use them too)
- 8 oz. carrots, julienned and cut into 1" pieces or shredded
- 1 medium cucumber, peeled, seeded, and thinly sliced
- 1 cup chopped cilantro
- 1 medium bell pepper, julienned and cut into 1" pieces
- 8 oz. cherry tomatoes, halved
- 2/3 cup roasted and salted peanut
- 2/3 cup dried cranberries (not really Asian, but they add a nice color and zing)

Dressing

- ¼ cup peanut butter
- ¼ cup canola oil
- 3 tbsp. rice vinegar
- 3 tbsp. soy sauce
- 1/3 cup orange juice
- 1 tsp. sesame oil
- 1 tsp. Sriracha sauce

Directions

- 1) Toss together all ingredients for salad in a large bowl. (I like to use one with a lid so I can put the lid on and shake it up to evenly incorporate the dressing)
- 2) Blend all ingredients for dressing until smooth. Pour over salad, mix, and enjoy!

