



**Gourmet Chef**  
your culinary superstore

M-F 9am-6pm  
Sat 10am-6pm  
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

**Spiralized Broccoli Salad with Ginger Peanut Dressing**

Serves 4

***Salad Ingredients:***

4-6 large broccoli stems, spiralized into noodles  
2 carrots, spiralized into noodles  
1/2 cup fresh edamame  
1/2 cup red cabbage, sliced  
1 red pepper, diced  
2 green onions, sliced  
cilantro, sliced  
sesame seeds, as garnish

***Salad Dressing:***

1 tbsp peanut butter  
1 tbsp unseasoned rice vinegar  
1 tbsp soy sauce  
1 tsp sriracha  
juice of one lime  
1 clove garlic, chopped  
1" ginger, chopped  
3 tbsp olive oil

***Directions:***

1. Spiralize broccoli and carrots into "noodles". Mix together of the remaining salad vegetables.
2. In a small food processor, blend together dressing ingredients until smooth.
3. Mix salad with dressing, and let sit for at least 30 minutes to flavor through.