



SWEET 'N' SPICY ASIAN SALAD

Ingredients for sauce:

1/2 cup quality peanut oil (I use Spectrum brand)

1/4 cup plus 2 tablespoons all natural organic creamy peanut butter (no additives)

1/4 cup rice vinegar

2 tablespoons low sodium soy sauce

4 teaspoons Turbinado sugar (I'm sure you could also use agave or your preferred sweetener)

2 teaspoons peeled minced fresh ginger

2 teaspoons hot pepper paste

Vegetables:

1 large bag of mixed field greens

1 red bell pepper sliced

1 green bell pepper sliced

1 carrot shredded

Tip: Do not use a poor quality peanut oil. I'm telling you, it makes a HUGE difference. I tried using an inexpensive brand and it was terrible. A quality peanut oil will overwhelm you (in a good way) with a deep roasted peanut smell. I use Spectrum brand.

Prepare all the vegetables and add them to a large bowl. Add all the sauce ingredients to a small bowl and whisk until smooth and emulsified and thick. (the more you whisk, the thicker it becomes) If you are serving the whole bowl at once, you can drizzle the sauce over the whole salad. However, it's a lot of sauce, so I just poured the sauce on individual plates and stored the leftovers in the fridge. Enjoy! You can thank me...and my mom...for this one.



Tip: If you are storing the extra sauce in the fridge, it will thicken and harden some, so remove it about 10 minutes before serving the following day.