



Thai Salad with Peanut Tempeh

By The Minimalist Baker

Prep time: 25 Cook time: 5 Total time: 30

Ingredients for Salad:

- 6 ounces (170 g) vermicelli noodles (I like [brown rice noodles](#))
- 2 whole carrots, "ribboned" with a [vegetable peeler](#) or [spiralizer](#)
- 2 green onions, finely chopped
- 1/4 cup (15 g) chopped cilantro
- 2-3 Tbsp. (6 g) chopped mint
- 1 cup (30 g) loosely packed spinach, chopped
- 1 cup (75 g) thinly sliced red cabbage
- 1 red bell pepper, thinly sliced
- *optional*: 1 batch [Marinated Peanut Tempeh](#)

Dressing:

- 1/3 cup + 1 Tbsp. (100 g) salted creamy peanut butter, almond butter, or sunbutter
- 3 Tbsp. (45 ml) gluten-free tamari (or soy sauce if not GF)
- 3 Tbsp. (45 ml) maple syrup
- 1 tsp chili garlic sauce, or 1/4 tsp red pepper flake (use less if you want less 'heat')
- 1 lime, juiced (~3 Tbsp. or 45 ml)
- Water to thin if needed (~1/4 cup or 60 ml)

Instructions

1. Cook rice noodles according to package instructions, rinse, drain, and set aside to cool.
2. To a large serving bowl, add cooked and cooled noodles, carrots, green onions, cilantro, mint, spinach, cabbage, and red bell pepper and toss loosely to combine. Set aside.
3. Make dressing by adding peanut butter, tamari, maple syrup, chili sauce (or chili or red pepper), and lime juice to a small mixing bowl and whisking to combine. Then add warm water a little at a time if needed until a thick but pourable sauce is achieved.
4. Taste and adjust seasonings as needed, adding more maple syrup for sweetness, chili sauce (chili or red pepper) for heat, lime juice for acidity, or tamari for saltiness. Set aside.
5. Add 1/2 of the tempeh (optional) and 1/2 of the sauce to the salad and toss. Then top with remaining tempeh and sauce. Serve immediately. Leftovers store well in the refrigerator up to 4-5 days, though best when fresh. I find that, if making ahead of time, it's better to leave the salad undressed and store the tempeh separately.

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