

RECIPE | CUCUMBERS

SPICY THAI CHICKEN SALAD



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Recipe created by Heather Englund



INGREDIENTS

For the salad:

- 10 oz** Pure Flavor® Poco Bites® Cocktail Cucumbers, cut into strips
- 2** green onions, minced
- 1** jalapeno, minced
- 4 cups** chicken breast, cooked & shredded
- 4 cups** green cabbage, thinly sliced
- 2 cups** carrots, cut into matchsticks
- ¼ cup** dry roasted peanuts
- Ramen noodles, crushed for garnish

For the dressing:

- ½ cup** peanut butter
- ¼ cup** coconut aminos
- ¼ cup** rice vinegar
- ¼ cup** maple syrup
- 1 tbsp** sriracha

DIRECTIONS

- 1** In a small bowl add the dressing ingredients and whisk until fully combined or blend in food processor until smooth.
- 2** In a large bowl add the cabbage, chicken, carrots, cucumber, green onion, and jalapeno.
- 3** Add the peanut dressing and toss to combine.
- 4** Top with peanuts and garnish with ramen noodles.



10 min

10 min PREP. | **0 min** COOKING



4



easy