



RECIPE | CUCUMBERS

SPICY THAI CHICKEN SALAD



10 min

10 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Heather Englund*

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.