

Thai Mango Salad with Peanut Dressing

- Author: Cookie and Kate
- Prep Time: 20 mins
- Yield: 4 side salads

Cuisine: Thai
Total Time: 20 mins
Category: Salad

This green salad is bursting with fresh Thai flavors and bright colors. It's great on its own, or as an accompaniment to Thai main dishes. Recipe yields 2 large salads or 4 side salads.

INGREDIENTS

Thai mango salad

- One head (about 7 ounces) butter leaf lettuce or your greens of choice, chopped into bite-sized pieces
- 1 red bell pepper, thinly sliced and then sliced across to make 1" long pieces
- 3 ripe champagne mangos, diced
- 1/2 cup thinly sliced green onion (both green and white parts)
- 1/3 cup chopped roasted peanuts
- 1/4 cup chopped fresh cilantro
- 1 medium jalapeño, seeds and membranes removed, finely chopped

Peanut dressing

- 1/4 cup creamy peanut butter
- 1/4 cup lime juice (about 2 to 3 limes)
- 1 tablespoon tamari or soy sauce
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey or maple syrup
- 1 teaspoon sesame oil
- 2 cloves garlic, pressed or minced
- Pinch of red pepper flakes (if you like spice)

INSTRUCTIONS

1. To assemble the salad, simply combine all of the salad ingredients in a large serving bowl.
2. To prepare the dressing, combine all of the ingredients in a liquid measuring cup or bowl, and whisk until combined.
3. When you're ready to serve, drizzle the dressing over the salad, and toss to combine. Serve immediately.