

Cindie Belner
Corporate Chef
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THAI-STYLE SALAD WITH SPICY PEANUT

Ingredients:

1/5 pound bag of Asian Lettuce Blend (#9864190)
2 cups of 1/4" diced skin off cucumbers (#6862387)
2 cups of chopped roasted peanuts

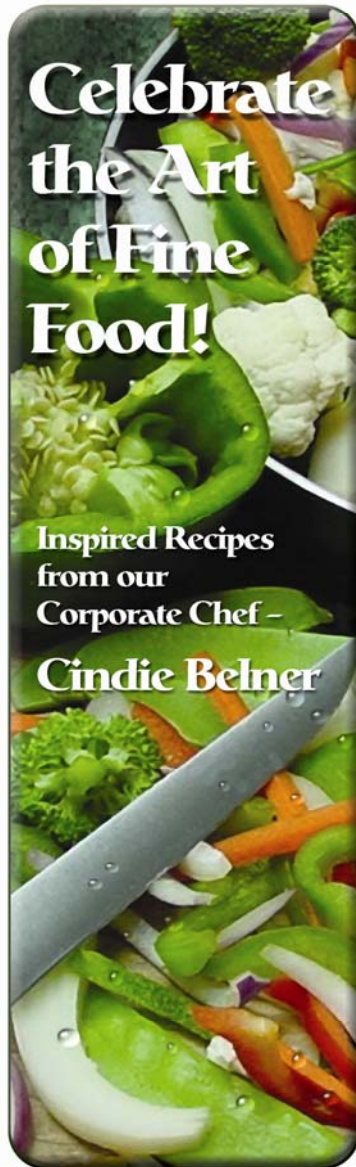
Dressing:

2 cups of canola oil
12 tablespoons of creamy peanut butter
2 cups fresh lime juice
8 tablespoons of water
6 tablespoons minced garlic
8 tablespoons very finely grated ginger
8 tablespoons light brown sugar
4 teaspoons of hot red pepper flakes
1 teaspoon salt

1. Puree oil, peanut butter, lime juice, water, salt, garlic, ginger, brown sugar, and red pepper flakes until combined. Dressing can be made ahead of time, covered, and refrigerated overnight. Whisk to recombine before using.

Place lettuce blend in large bowl along with cucumbers and pour dressing over salad mixture and toss. Sprinkle with chopped peanuts and serve immediately!

Serves 30



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For Questions or Additional Information:

G.O. Fresh Chef Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.

