

## Crisp Thai Salad



### Salad Ingredients:

- 1 small head green cabbage, chopped
- 1 small cucumber, peeled and diced
- 1 carrot, peeled and shredded
- 1 cup dry roasted peanuts, coarsely chopped
- 2 green onions, finely chopped

### Dressing Ingredients:

- 3 Tablespoons sugar
- 1/3 cup white vinegar
- 1/3 cup vegetable oil
- 1/2 cup chopped fresh cilantro
- 1/2 cup sweet red bell pepper, seeded and chopped
- 3 cloves garlic, minced

### Directions:

1. In a large bowl combine all salad ingredients.
2. In a separate bowl combine dressing ingredients and whisk until well mixed.
3. Pour the dressing over the vegetables and toss.
4. Serve immediately. Refrigerate leftovers.

Makes 8 servings



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