



Chili-Lime Crunch Salad

🍴 Makes 6 servings ⌚ Cook time: 5 minutes

Ingredients

- 1 (10-oz.) package frozen shelled soybeans (edamame)
- 4 Tbsp. peanut butter
- 2 Tbsp. reduced-sodium soy sauce
- 2 Tbsp. apple cider vinegar
- 2 Tbsp. warm water
- 1 Tbsp. fresh lime zest
- 1 Tbsp. freshly squeezed lime juice
- 1 tsp. chopped garlic
- $\frac{3}{4}$ tsp. kosher salt
- $\frac{1}{4}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. crushed red pepper
- 1 (10-oz.) package vegetable slaw mix or 3 $\frac{1}{2}$ cups shredded cabbage and carrots
- 1 red bell pepper, thinly sliced
- 2 green onions, sliced
- $\frac{1}{2}$ bunch cilantro, chopped (about $\frac{1}{2}$ cup)
- 2 cups SunChips® Chili Lime Flavored Whole Grain Snacks, coarsely crushed (about 2 oz.)

Instructions

1. Cook soybeans according to package directions; let cool.
2. Meanwhile, prepare dressing for salad by combining peanut butter through crushed red pepper in a large microwave safe bowl. Microwave on HIGH 30 seconds; whisk well to combine. Add in slaw mix through cilantro; toss well to combine. Cover and refrigerate until ready to serve.
3. Just before serving, toss with crushed SunChips® Chili Lime.

Nutrition Info: Calories: 190 | Total Fat: 10g | Saturated Fat: 1.5g | Cholesterol: 0mg | Sodium: 560mg
Total Carbohydrates: 18g | Dietary Fiber: 6g | Sugars: 6g | Added Sugar: 1g | Protein: 10g

