
Asian Quinoa Salad with Miso Soy Dressing

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 2-3

Ingredients:

- 1 cup cooked quinoa
- 1/3 cup julienned or shredded carrot
- 1/4 cup purple cabbage, finely shredded
- 1/3 cup edamame
- 3 tablespoon green onion, sliced
- 3 tablespoon fresh cilantro, roughly chopped
- 1/4 cup [coconut chili cashews](#)

Dressing:

- 3 tablespoons rice vinegar
- 2 tablespoons red miso paste
- 1 1/2 tablespoons maple syrup
- 2 tablespoons soy sauce or tamari
- 1 teaspoon sambal olek or Sriracha chili sauce
- 1 tablespoon fresh ginger, minced
- 2 cloves garlic, minced

Instructions:

1. Mix all the dressing ingredients in a small bowl and set aside. For a smoother consistency place in a blender and blend until smooth.
-

2. Place the salad ingredients in a bowl and add some of the dressing, mixing and tasting before adding any more. Sprinkle with coconut chili cashews before serving.