

- Plant Based
- Keto
- Paleo
- Whole 30
- ✓ Gluten-Free
- ✓ Dairy-Free
- Vegetarian
- Vegan

*Elegantly elevated*

# imPASTA! Thai Salad



SERVES: 8 (side) 4 (entrée)

PREP TIME: 20 Min

COOK TIME: 5 Min

RECIPES BY  
**DONYA**

## INGREDIENTS:

- 4 imPASTA! rings, shredded
- ½ cup fresh cilantro leaves – set aside some for garnish
- ¼ cup fresh mint leaves
- ½ Serrano pepper – thinly sliced
- ½ medium red onion – thinly sliced
- 4 medium green onions – sliced
- ¾ cup cashews
- 1 lime – cut into wedges

## Dressing:

- 1 tbsp vegetable oil
- 3 cloves garlic – pressed and minced
- ¼ Serrano pepper – seeded and minced
- 2 tsp fresh ginger (about ½” piece – peeled and grated)
- 3 tbsp fish sauce
- 3 tbsp light brown sugar
- 1 tbsp honey
- 1 tsp rice vinegar
- ½ cup coconut milk
- 3 tbsp lime juice

## DIRECTIONS:

Make the dressing: In a small saucepan, heat the vegetable oil over medium heat. Add the garlic, pepper, and ginger, and season with salt. Cook for 1 minute or until fragrant. Add in the fish sauce, honey, sugar, and vinegar. Cook, stirring often and until caramelized, about 3-4 minutes. Remove from heat and stir in the coconut milk and lime juice. Use an immersion blender, food processor, or blender to puree until smooth. Taste and adjust for seasoning with salt. Set aside and let cool.

Assemble the salad: To the serving bowl, add shredded imPASTA!, cilantro, mint, pepper, and both types of onion. Pour in the dressing and toss to combine well. Garnish with cashews, lime slices, and cilantro. Serve cold.

Nutrition Facts per side serving: Calories 209, Fat 8g, Fiber 3g, Total Carbohydrates 29g, Sugar 7g

- ★ Food service
- ★ Cold Bar
- ★ Great for demos or tastings
- ★ Large batch

