

Kelp Noodle Salad with Cardamom Cashew Butter Dressing



INSTRUCTIONS

- Combine kelp noodles and all other salad ingredients in a bowl and toss.
- In a blender blend cardamom cashew butter dressing ingredients and pour over noodle ingredients and toss.
- Enjoy your kelp noodle salad!

SHOPPING LIST

- 1 package kelp noodles, drained and rinsed (these are at Whole Foods)
- 1 lb shrimp
- 1-pint cherry tomatoes (halved)
- 1 bunch scallions, sliced on the bias
- 1 mango, diced
- 1 cucumber, diced
- 1 cup loose mint leaves, torn
- 1 cup loose cilantro, chopped
- 1/2 cup roasted peanuts
- 1 tbsp black sesame seeds (optional)

Dressing:

- 1 clementine, juiced
- 1/2 cup sweet chili sauce
- 1/2 cup grapeseed oil
- 1/4 cup rice vinegar
- 2 Tbsp Betsy's Best Cashew Cardamom
- Butter
- 1 tsp ginger, grated