

Thai Zoodle Salad

Recipe By Victoria Dwek



Cooking and Prep:  20
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Whisk by Ami
Magazine

Cuisines: Thai

This is a really fun and interesting dish if you're looking to change things up. It's definitely more interesting than the typical flavors you'd expect on Pesach. And while I do usually like keeping things fresh and basic on Pesach (it's much easier to simply cook basic than to come up with new recipes that are basic!), this special dressing happens to be very non-basic and amazing with slaw. Feel free to swap out veggies as long as you keep it crispy and crunchy.

Ingredients (14)

Salad

- 3 cups shredded red cabbage
- 3 cups shredded white cabbage
- 4 julienned carrots or 1 package [Heaven & Earth Carrot Spirals](#)

- 1 large julienned zucchini or 1 package [Heaven & Earth Zucchini Spirals](#)
 - 2 scallions, diced
 - cilantro, for garnish
 - 2 tablespoons sliced almonds
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Dressing

- 1/4 cup almond butter
 - 2 tablespoons vinegar (gluten-free if needed)
 - 3 tablespoons imitation soy sauce
 - 1 tablespoon honey
 - juice of 1 lime
 - 2 cloves garlic, crushed
 - 1/2 teaspoon salt
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Start Cooking

Prepare the Salad

1. Before you begin: If you're using fresh zucchini, saute in a greased saute pan for just two minutes. If you're using Heaven & Earth Spiralized veggies, let thaw completely and strain in a colander. Then they're ready to use.
2. In a large bowl, combine cabbages, carrots, zucchini. Top with scallions, cilantro and almonds. It's pretty if you layer them in a trifle and then simply toss before serving.
3. Whisk together all dressing ingredients (use a fork and whisk until the almond butter is completely incorporated).
4. Drizzle salad with dressing (I used about half a cup of it, not all), toss well, and enjoy. If you want to make this ahead of time, keep the veggies and dressing separate until ready to serve.