

Asian Noodle Salad by Ginny Lampton

Salad Ingredients:

- 1/2 package Kelp Noodles, prepared per instructions
- 1/4 head Savoy Cabbage, sliced
- 1/2 bag Baby Spinach
- 1/2 Red Bell Pepper, sliced thin
- 1 bunch, Chopped Cilantro
- 1 large Scallion, sliced
- 1/2 Cucumber, peeled and sliced
- 1 cup Whole Cashews, lightly toasted in skillet
- 1 Small grated Carrot
- About 1 cup Cooked Chicken

For the Dressing:

- 1/4 cup Lime juice
- 1/3 cup Olive Oil
- 1/4 cup Soy Sauce & 1/4 cup Coconut Aminos
- 3 Tablespoons Sesame Oil
- 1/3 cup Coconut Sugar
- 3 Tablespoons Fresh Ginger Chopped or 1/4 teaspoon Powdered Ginger
- 2 cloves Garlic, pressed

Preparation:

Mix salad ingredients together. Whisk dressing ingredients together and pour over salad. Mix with tongs or hands and serve on a platter.

Note: Dressing keeps up to 3 days before serving.