

Chili-Lime Crunch Salad



Ingredients

- 1 (10 oz) package frozen shelled soybeans (edamame)
- 4 tbsp peanut butter
- 2 tbsp reduced-sodium soy sauce
- 2 tbsp apple cider vinegar
- 2 tbsp warm water
- 1 tbsp fresh lime zest
- 1 tbsp freshly squeezed lime juice
- 1 tsp chopped garlic
- 3/4 tsp kosher salt
- 1/4 tsp ground ginger
- 1/4 tsp crushed red pepper
- 1 (10 oz) package vegetable slaw mix or 3 ½ cups shredded cabbage and carrots
- 1 red bell pepper, thinly sliced
- 2 green onions, sliced
- 1/2 bunch cilantro, chopped (about 1/2 cup)
- 2 cups SUNCHIPS® Chili Lime

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	6

Made with



SUNCHIPS® Chili Lime

How to make it

1. Cook soybeans according to package directions; let cool.
2. Meanwhile, prepare dressing for salad by combining peanut butter through crushed red pepper in a large microwave safe bowl. Microwave on HIGH 30 seconds; whisk well to combine. Add in slaw mix through cilantro; toss well to combine. Cover and refrigerate until ready to serve.
3. Just before serving, toss with crushed SUNCHIPS® Chili Lime.