

CRACKER JACK® Thai-Inspired Popcorn Salad

Ingredients

- 2 cups CRACKER JACK® Original Caramel Coated Popcorn & Peanuts
- 1/4 cup lime juice
- 1/4 cup smooth peanut butter
- 2 tbsp brown sugar
- 2 tbsp fish sauce
- 1 tbsp sesame oil
- 1 tbsp Sriracha hot sauce
- 1 clove garlic, minced
- 1 tbsp minced fresh gingerroot
- 1/4 tsp salt
- 4 cups thinly sliced napa cabbage
- 4 cups thinly sliced red cabbage
- 1 cup matchstick carrots
- 1 red bell pepper, thinly sliced
- 1/2 small red onion, thinly sliced
- 1/4 cup loosely packed fresh cilantro leaves
- 1/4 cup loosely packed fresh mint leaves
- 1/4 cup toasted peanuts, roughly chopped
- 1 red finger chili pepper, thinly sliced

How to make it

1. In large bowl, whisk together lime juice, peanut butter, brown sugar, fish sauce, sesame oil, Sriracha, garlic, ginger and salt until blended.
2. Add napa cabbage, red cabbage, carrots, red pepper and onion. Toss until well coated. Toss in cilantro and mint. Gently toss in CRACKER JACK® Original Caramel Coated Popcorn & Peanuts. Garnish with peanuts and finger chili pepper.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	0 min	20 min	6-8

Made with



**CRACKER JACK® Original Caramel
Coated Popcorn & Peanuts**