

# Vibrant Mango Salad with Peanut Dressing



## Ingredients

1 head butter lettuce	Dressing
1 1/2 cups finely shredded carrot	1/3 cup creamy salted peanut butter
1 1/4 cups shredded red cabbage	2 1/2 Tbsp lime juice
1 large ripe mango, cubed	1 1/2 Tbsp maple syrup
1/2 cup fresh chopped cilantro	2 1/2 tsp chili garlic sauce

## Instructions

Wash and dry butter lettuce and then tear or chop into bite-sized pieces. Add to a large mixing bowl with carrot, cabbage, mango, and cilantro.

1. To prep the dressing, add peanut butter, lime juice, maple syrup, chili garlic sauce, and soy sauce to a small mixing bowl. Whisk until smooth, adding water as needed to thin.
2. Taste and adjust flavor as needed, adding more maple syrup for sweetness, chili garlic sauce for heat, lime for acidity, or soy sauce for overall flavor. If it becomes too thin, thicken with more peanut butter. If too thick, thin with a little water.
3. Divide salad between serving dishes and serve dressing on the side. Enjoy as is or garnish with peanuts, and cilantro.
4. Best when fresh. Store leftover salad (separate from dressing if possible) in the refrigerator up to 3 days. Dressing will keep up to 5-7 days.

## Nutrition Information Per Serving

Serves 4	Fiber
Calories:	Carbohydrates:
Fat:	Protein:
Sodium:	