



## Edamame Crunch Salad

Enough for 4 people

### *Sesame Ginger Dressing*

1/3 cup rice vinegar

2 tablespoons orange juice

2 tablespoons avocado oil or other neutral tasting oil

1 tablespoon soy sauce

2 teaspoons grated fresh ginger

1 clove of garlic, grated

1 teaspoon toasted sesame oil

4 cups shredded green cabbage

1 cup shredded red cabbage

1 shredded head of romaine, about 3 cups

2 Persian cucumbers or half an English cucumber, cut into matchsticks

2 radishes, cut into matchsticks

2 cups cool or room temperature shelled edamame

½ cup sliced green onions

½ cup toasted sliced almonds

Salt and pepper to taste

Grab a jar with a lid and add the rice vinegar, orange juice, oils, soy sauce, ginger, and garlic.

Place the lid on and shake to combine. Set that aside while you make the salad.

Place the cabbages, romaine, cucumbers, radishes, edamame, and green onions into the bowl.

Toss over half of the toasted almonds and drizzle over the dressing. Toss, add some salt, pepper and the rest of the almonds, toss again then taste. Add whatever you think it needs. Serve right away. Dressing will keep for at least 5 days in the fridge.