

Thai Rice Salad with Satay Dressing

Ingredients

Rice

1.5 cups of jasmine rice
1 tin of coconut milk
1 clove of garlic – crushed
salt

Veggies

half a head of cabbage sliced finely
2 carrots grated
1 pepper sliced finely
half a red onion sliced finely
hand full of cashews chopped
3 spring onions sliced
a bunch of coriander chopped

Sauce

4 tablespoons peanut butter
2 tablespoons honey
2 tablespoons rice vinegar (I have subbed white wine or apple cider vinegar)
3 teaspoons grated ginger
2 teaspoons sesame oil
water to thin
lime wedges



Prep the Rice: Rinse the rice until the water runs clear. Combine the rice, coconut milk, garlic, salt, and water in a pot. Bring to a boil, then simmer covered for 25 minutes (or until the liquid is absorbed).

Whip Up the Sauce: While rice cooks, microwave peanut butter and honey for 15 seconds. Stir in ginger, vinegar, and sesame oil. I usually thin it with water to give a more runny consistency.

Assemble & Enjoy: Fluff rice, then fold in chopped veggies and cashews. Drizzle with peanut sauce and serve with lime wedges.