

Thai Summer Salad

From – *The Cleaner Plate Club*

1 pound green beans
juice from 4 limes
1 Tbsp canola oil
1 hot pepper – diced
1 garlic clove – minced
2 Tbsp brown sugar
1 tsp fresh minced ginger
¼ cup peanut butter
salt to taste
2 cucumbers – sliced
1 bell pepper – sliced
¼ cup chopped onion
½ cup plus 2 Tbsp crushed peanuts
¼ cup chopped fresh cilantro
¼ cup chopped fresh basil
1 Tbsp chopped fresh mint
½ pound salad greens

- Boil beans for 2 minutes, immediately place in ice water to stop the cooking then chop into 1 ½ inch pieces.
- Whisk together the lime juice, oil, hot pepper, garlic, brown sugar and ginger in a small bowl.
- Add the peanut butter and whisk again then season with salt.
- Combine the cucumbers, beans, bell pepper, onions, 1/2cup of peanuts, cilantro, basil and mint in a large bowl and toss to combine.
- Pour the dressing over the mixture and toss to coat evenly.
- Arrange the salad greens on a serving platter.
- Spread the dressed vegetables over the greens.
- Top with remaining 2 Tbsp of peanuts.



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