# thai chopped salad

prep time:
**10**

featured product:
**spring mix plus**

this tasty thai salad will have you tasting all the colors of the rainbow with these chopped veggies: carrot, bell pepper, red cabbage, shallot, and tomatoes topped with our baby kale SPRING MIX--delicious and nutritious! tossed with our tropical ginger dressing and sprinkled with coconut flakes and chopped peanuts, this salad brings new and interesting flavors together for the perfect lunch or side salad!

## ingredients

4 servings

5oz container **organicgirl? spring mix plus** ?
? cup **organicgirl? tropical ginger dressing**
1 large carrot, cut into matchsticks
1 yellow bell pepper, seeded and thinly sliced
1 packed cup finely shredded red cabbage
1 large shallot, halved lengthwise and very thinly sliced
1 cup cherry tomatoes, halved
? cup toasted coconut flakes
? cup coarsely chopped roasted peanuts

## substitutions

? *substitute with* **baby spring mix**

## directions

1. chop carrots into matchsticks. add to a large bowl.

2. chop bell pepper into thin slices and cabbage until finely shredded. add to bowl with halved tomatoes and shallots.

3. toss together greens, carrot, bell pepper, cabbage, shallot, and tomatoes. add dressing and toss to coat.

4. sprinkle salad with coconut and peanuts and serve immediately. yum!