

RAW PAD THAI

**Ingredients:**

* 2 carrots, shredded
* 1 cup zucchini, shredded
* ¼ head cabbage, thinly sliced
* 1 small red pepper, thinly sliced
* ½ cup bean sprouts (optional)
* ½ cup cilantro, chopped
* 8 mint leaves, chopped
* 1 green onion, chopped
* Juice of ½ a lime
* ¼ cup chopped cashews, for topping

**Method:**

1. Prepare all the vegetables and place in a large bowl.
2. Add the lime juice and toss.
3. Save the cashews until after you dress the salad.

**Dressing Ingredients:**

* 1-inch fresh ginger, chopped
* 1 garlic clove, chopped
* 1 Tbs. tamari or other soy sauce
* 1 Tbs. apple cider vinegar
* ¼ cup raw cashews
* 2 Tbs. extra virgin olive oil or flax oil
* Juice of ½ a lime
* 1 tsp. maple syrup
* ¼ tsp. red chili pepper flakes
* Sea salt and pepper to taste

**Method:**

1. Put all ingredients in a NutriBullet or blender and blend until smooth.
2. Pour dressing over salad and toss to mix.
3. Top with cashews and serve.