

# Vegetarian Pad Thai Salad

Makes 10 - 1½ Cup Servings :

2 cups sesame oil

2 cups soy sauce

¾ cup fish sauce

¾ cup honey

1 ½ cup lime juice

¼ cup chili flakes

10 chopped garlic cloves

11 cucumbers

11 carrots

2-3 bunches green onions

3 cans garbanzo beans

1 bunch mint

1 bunch fresh cilantro

Price at Co-o

\$5.90

\$6.03

\$3.60

\$2.02

\$4.44

\$ .81

\$ .63 (whole bulb)

\$6.05

\$3.90

\$4.35

\$5.85\*

\$1.50

\$1.70

\$46.78 (4.68/serving)

savings with Double SNAP

-\$ .32

-\$3.02

-\$1.95

-\$2.17

\* WIC item

-\$ .75

-\$ .85

\$37.73 (3.77)

### Prepare the Dressing:

In a large bowl whisk sesame oil, soy sauce, fish sauce, honey, lime juice, chili flakes and chopped garlic. Set aside.

### Assemble the Salad:

Wash cucumbers, carrots, and green onions.

Use a vegetable peeler to peel the carrots until there is only a nubbin left (discard nubbin – or snack on it), peel the cucumbers down to the seeds (discard center).

Chop the green onions into a bowl and combine with the carrot and cucumber peelings.

Stir the sauce and add it to the vegetable peelings, add drained garbanzo beans, fresh mint and fresh cilantro. Mix thoroughly and serve.

