



## INGREDIENTS

### Salad:

- 10 oz Fresh Spinach, chopped
- 1 large Carrot, grated or chopped
- 1 medium Bell Pepper
- 5 sheets of Rice Paper
- 3 mini-Cucumbers, thinly chopped
- ½ cup Green Onions, chopped

### Dressing:

- 2 tbsp Sesame Oil
- 1 tbsp Lemon Juice
- 1 tbsp Honey or Maple Syrup
- 2 tbsp Soy Sauce
- 1 tsp Ginger, grated
- 1 clove Garlic, grated
- Sea Salt, to taste
- Edamame, Almonds, or Cashews (optional)

## DIRECTIONS

1. Chop all the vegetables.
2. Make rice paper croutons: soak rice paper in water for 5-10 seconds until it absorbs some water. Set into a microwave safe plate. Microwave the rice paper for 30-60 seconds until it becomes crispy. Season with salt, pepper, sesame seeds or other seasonings.
3. Combine all dressing ingredients in a small bowl and whisk together. Set aside.
4. Toss all the remaining ingredients together in a medium bowl. Pour over the dressing and toss to coat. Enjoy!

## Crunchy Asian Spinach Salad

*Dairy-Free | Gluten Free | Vegetarian | Vegan*

Yield:  
4 Servings

Prep Time:  
20 Min

Cook Time:  
0 Min