

# QUINOA CABBAGE SALAD

## Salad Ingredients

3/4 cup uncooked quinoa  
1 1/2 cups water  
2 packages of shredded cabbage mix or 2 cups shredded purple cabbage and 1 cup grated carrot  
1/2 cup chopped cilantro  
1/4 cup thinly sliced green onion

## Dressing Ingredients

1/4 cup smooth sun butter  
3 tablespoons reduced-sodium tamari or soy sauce  
1 tablespoon maple syrup or honey  
1 tablespoon rice vinegar  
1 teaspoon toasted canola oil  
1 teaspoon grated fresh ginger  
1/2 lime, juiced (about 1 1/2 tablespoons)

## Steps to take:

**Cook the quinoa:** First rinse quinoa in a fine mesh colander under running water. In a medium-sized pot, combine the rinsed quinoa and 1-1/2 cups water. Bring mixture to a gentle boil over medium heat, then reduce the heat to medium low and gently simmer the quinoa until it has absorbed all of the water. Remove from heat, cover, and let rest for 5 minutes. Set aside to cool.

**Make the sauce:** Whisk together the sun butter and tamari or soy sauce until smooth. Add remaining ingredients and whisk until smooth. If it seems too thick, add a bit of water.

**Serve:** In a large serving bowl, combine cooked quinoa, veggies, cilantro, and green onion. Toss to combine, then pour on the sauce. Toss again until everything is coated. Add salt and pepper to taste.