

Peanut Zucchini Noodle Salad with Chicken

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You'll end up with more peanut sauce than you need in this zucchini noodle recipe, and that's a good thing! It makes a great dip or stir-fry sauce.

Ingredients

- ¾ cup creamy natural peanut butter
- ¾ cup hot water
- ¼ cup lime juice
- 2 tablespoons light brown sugar
- 2 tablespoons reduced-sodium tamari or soy sauce
- 1 ½ tablespoons fish sauce
- 1 teaspoon hot sauce, such as Sriracha
- 1 teaspoon grated garlic
- 4 cups spiralized zucchini (1 large)
- 3 cups spiralized red cabbage (about 1/2 small head)
- 1 cup spiralized carrot (1 large)
- ½ cup chopped fresh cilantro
- 2 cups shredded rotisserie chicken (8 ounces)
- ¼ cup chopped unsalted roasted peanuts



Directions

1. Combine peanut butter, water, lime juice, brown sugar, tamari (or soy sauce), fish sauce, hot sauce and garlic in a blender. Pulse until smooth.
2. Combine zucchini, cabbage, carrot and cilantro in a large bowl. Add 1 cup of the dressing (reserve the rest for another use) and toss to coat. Top the salad with chicken and peanuts. Serve immediately.

Nutrition Notes

- To make ahead: Refrigerate sauce (Step 1) for up to 3 days.

Nutrition Facts

347 Calories

19g Fat

19g Carbs

26g Protein