



# THAI VEGETABLE & QUINOA SALAD

Sesame-ginger dressed quinoa topped with shredded red cabbage, carrots, snow peas, roasted peanuts, Thai red chiles, and pan-seared **Gourmet Vegetable Thai Style Potstickers**, garnished with black sesame seeds. Yield: 2 Servings

## Ingredients:

5 Each	<b>Gourmet Vegetable Thai Style Potstickers</b> [#5280430], Pan-Fried According To Package Directions	¼ Cup	Snow Peas, Halved
2 Cups	Quinoa, Prepared & Chilled	1 tsp.	Thai Red Chiles, Sliced
¼ Cup	Red Cabbage, Shredded	¼ Cup	Sesame-Ginger Vinaigrette
¼ Cup	Carrots, Shredded	2 Tbsp.	Peanuts, Roasted
		Garnish	Black Sesame Seeds

## Directions:

1. In a small mixing bowl, toss the quinoa, red cabbage, carrots, snow peas and Thai red chiles in the sesame-ginger vinaigrette.
2. Place the quinoa mixture into a serving dish and top with the **Gourmet Vegetable Thai Style Potstickers**.
3. Top with peanuts and garnish with black sesame seeds.