

Chili-Lime Crunch Salad

This recipe is a snap to make - rich in flavor with a great crunch. You'll love the balance of tastes between the creaminess of the peanut butter dressing and the spicy crunch of the SunChips® Chili Lime Flavored Whole Grain Snacks.



Servings: 6



Cook time: 5 minutes



Ingredients

- 1 (10-oz.) package frozen shelled soybeans (edamame)
- 4 Tbsp peanut butter
- 2 Tbsp reduced sodium soy sauce
- 2 Tbsp apple cider vinegar
- 2 Tbsp warm water
- 1 Tbsp fresh lime zest
- 1 Tbsp freshly squeezed lime juice
- 1 tsp chopped garlic
- ¾ tsp kosher salt
- ¼ tsp ground ginger
- ¼ tsp crushed red pepper
- 1 (10-oz) package vegetable slaw mix or 3 ½ cups shredded cabbage and carrots
- 1 red bell pepper, thinly sliced
- 2 green onions, sliced
- ½ bunch cilantro, chopped (about ½ cup)
- 2 cups SunChips® Chili Lime Flavored Whole Grain Snacks, coarsely crushed (about 2 oz)



Instructions

1. Cook soybeans according to package directions; let cool.
2. Prepare dressing for salad by combining peanut butter through crushed red pepper in a large microwave safe bowl. Microwave on HIGH 30 seconds. Whisk well to combine.
3. Add in slaw mix through cilantro. Toss well to combine. Cover & refrigerate until ready to serve.
4. Just before serving, toss with crushed SunChips® Chili Lime.



Nutrition Info per serving

Calories:	190
Total Fat:	10 g
Saturated Fat:	1.5 g
Cholesterol:	0 mg
Sodium:	560 mg
Total Carbohydrates:	18 g
Dietary Fiber:	6 g
Total Sugar:	6 g
Added Sugar:	1 g
Protein:	10 g

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