spring roll salad



prep time:
20

featured product:
little gems

a colorful salad and packed with plant-based protein? say less.

hello vibrant veggies and leafy greens—this spring roll-inspired salad delivers crunch, freshness, and flavor in every bite. perfect for meal prep, picnics and easy lunches all week long.

ingredients

salad:
1 clamshell **organicgirl little gems**, chopped
1 package rice noodles, cooked and cooled
1 cucumber, thinly sliced
1 cup edamame (shelled)
1 bell pepper, thinly sliced
2 honey mangoes, diced
½ cup fresh cilantro, chopped
3 medium carrots, shredded
¼ cup peanuts, chopped

dressing:
½ cup natural peanut butter
2 tablespoons soy sauce (or tamari)
2 teaspoons mirin
1 tablespoon avocado oil
1 tablespoon maple syrup

directions

1. cook the rice noodles according to package instructions. drain, rinse with cold water, and set aside to cool.

2. in a large bowl, add the chopped little gems, cooled rice noodles, cucumber, edamame, bell pepper, mango, cilantro, shredded carrots, and peanuts.

3. in a small bowl or jar, whisk together the dressing ingredients: peanut butter, soy sauce, mirin, avocado oil, and maple syrup until smooth and creamy. (add a splash of water if needed to thin.)

4. pour the dressing over the salad and toss until everything is evenly coated.

5. serve immediately and enjoy, or chill for 15–20 minutes for best flavor.