

Thai Millet Salad

Ingredients

1 cup cooked millet (½ cup dry millet)
1 cup finely shredded red cabbage
1 cup grated carrot
½ red capsicum finely sliced
Handful snow peas sliced finely length ways
Handful of coriander
1 tbsp toasted sesame oil
Garnish – finely sliced spring onions

Dressing

¼ cup peanut butter
¼ cup coconut cream
1 tsp finely grated ginger
½ tbsp tamari
½ tbsp rice vinegar
Optional chilli chopped
1 cooked clove garlic

Method

1. For the salad mix everything together in a bowl.
2. For the dressing place everything in a food processor and blitz until mixed.
3. Serve the dressing on the side.



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