

Raw Cauliflower Salad

6 SERVINGS 25 MINUTES



INGREDIENTS

- 1 head Cauliflower (sliced into thin pieces)
- 1 cup Radishes (thinly sliced)
- 2 Carrot (thinly sliced)
- 1/4 cup Almond Butter
- 2 tbsps Lime Juice
- 1 Garlic (clove, minced)
- 1/4 cup Water
- 1 1/2 tsps Sesame Oil
- 1 tbsp Tamari
- 1 tsp Coconut Sugar
- 2 stalks Green Onion (chopped)
- 1/4 cup Mint Leaves (chopped)

DIRECTIONS

- 01 Place the chopped cauliflower, radishes and carrots in a large bowl.
- 02 Add the almond butter, lime juice, garlic, water, sesame oil, tamari and coconut sugar to a blender. Blend until smooth and creamy.
- 03 Toss the sauce with the veggies and coat well. Top with green onion and mint. Serve and enjoy!

NUTRITION

AMOUNT PER SERVING

Calories	117	Carbs	11g
Fat	7g	Protein	5g