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## **Peanut Stir Fry Salad**

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4 Tbsp light soy sauce  
1 tsp sesame oil  
4 cups shredded Nappa cabbage  
2 tsp minced garlic  
½ cup sliced carrots  
1 cup mung bean sprouts  
1 cup roasted unsalted peanuts

2 Tbsp rice wine vinegar  
Pinch red pepper flakes  
1 Tbsp vegetable oil  
2 Tbsp grated fresh ginger  
1 cup sliced mushrooms  
1 cup broccoli florets

1. Mix the soy sauce, vinegar, sesame oil and red pepper flakes in a small bowl.
2. Place Nappa cabbage in a large salad bowl; set aside
3. Heat a large nonstick skillet or wok over high heat. Add the oil and then the garlic and ginger. Sauté until the garlic is nutty brown, about 1 minute. Add the rest of the veggies and peanuts. Sauté until crisp-tender, about 4-5 minutes. Add the soy sauce mixture and cook briefly. Add this stir-fry mixture to the cabbage, toss together and serve warm.

Serves 4