



Makes: 4 servings  
Prep Time: 15 minutes  
Total Time: 15 minutes

## Miso Crunch Salad

### Ingredients

#### Miso Dressing:

- 1/3 cup avocado oil
- 1/3 cup lime juice (about 3 limes)
- 1/4 cup white miso
- 1/4 cup sugar
- 2 cloves garlic, minced
- 1/2 tsp salt

#### Miso Crunch Salad:

- 1 pound cooked shrimp, cut into bite-sized pieces
- 5 cups shredded Tuscan kale (1 bunch)
- 5 cups shredded green cabbage (1/2 medium cabbage)
- 1 cup chili-flavored peanuts (or something similar)
- 2 avocados
- optional: 1/2 cup each sliced green onions and chopped cilantro

### Instructions

Shake all dressing ingredients in a jar, or blend together in a small food processor until smooth. If it's on the thicker side, add a bit of water until it pours smoothly off the end of a spoon.

Toss all salad ingredients with dressing. You can do this as a large batch (serves 4-6) or prep the elements and store them separately to make the salads one at a time for individual lunches and dinners throughout the week. Crunchy, sweet, delicate, and fresh!

*Recipe by Pinch of Yum*