**Thai Salad with Curry Dressing**

There is no cooking required for this healthy vegetarian Thai salad. Bright mango, crispy red pepper, and creamy avocado add a variety of textures and flavors to this delicious meal. Start

by making the dressing, and then letting it thicken in the refrigerator while the remaining ingredients are prepared.

**ingredients**

12 oz. Romaine lettuce,

shredded

1 mango, peeled, pitted, and

diced

1/2 red pepper, diced

3 green onions, chopped

1 avocado, sliced thinly

1/3 cup cashews, roasted

Fresh cilantro, for serving

For the dressing:

1/2 cup full-fat coconut milk

3 tbsp almond butter

2 tbsp lime juice

1 tbsp yellow curry powder

1/2 tsp salt

**directions**

1. Add the ingredients for the dressing into a blender and process until smooth. Place in the refrigerator while the rest of the salad is prepared.

2. Combine the lettuce, mango, red pepper, and green onions in a large bowl and toss to combine. Divide between two plates and top with cashews and avocado. Drizzle with dressing and serve garnished with cilantro.