 **Asian Zucchini Noodle Salad**

*Serves 8*

**Ingredients**

3-4 zucchini

½ tsp salt

1 ½ cups shredded red cabbage

2 carrots grated

1 red bell pepper, chopped

2 green onions, sliced

2 cups edamame

1/3 cup rice vinegar

2 tbsp olive oil

1 ½ tsp sesame oil

1 tsp soy sauce

1 clove garlic, minced

1 tbsp ginger

**Directions**

1. Slice zucchini into “noodles” using a spiralizer. Toss with salt and let sit for several minutes in a colander to remove some moisture.
2. Prep remaining veggies and add to a bowl with zucchini noodles.
3. Whisk together, vinegar, olive oil, sesame oil, garlic, and ginger. Pour over zucchini noodles and veggies.
4. Serve immediately or chill for several hours before serving

**Nutrition**

*110 cals, 14g C, 7g P, 6g F*