

## THAI PEANUT SALAD

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4 cups mixed cabbages (red cabbage, green cabbage, and Napa cabbage), chopped  
1 cup carrots, shredded or julienned  
1 red bell pepper, julienned  
1 small English cucumber, halved lengthwise, seeded and thinly sliced

1 cup edamame, cooked and shelled  
2 scallions, thinly sliced  
1/2 cup cilantro, picked  
Peanuts, chopped, for garnish  
Thai peanut dressing (recipe below)  
Black pepper, to taste

Combine all the ingredients in a large bowl and toss to combine. Add black pepper as desired.

### *Thai Peanut Dressing*

1/4 cup creamy peanut butter  
2 tablespoons rice vinegar  
2 tablespoons fresh lime juice  
3 tablespoons sesame oil  
1 tablespoon low sodium soy sauce  
2 tablespoons honey  
2 tablespoons sugar

2 garlic cloves, roughly chopped  
1-inch square piece fresh ginger, peeled and roughly chopped  
1 teaspoon salt  
1/4 teaspoon crushed red pepper flakes  
2 tablespoons fresh cilantro leaves

Combine all the ingredients except for the cilantro in a blender and process until completely smooth. Add the cilantro and blend for a few seconds until the cilantro is finely chopped.

## JAPANESE GRILLED PEACH & KALE SALAD

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1 bunch kale, de-stemmed  
1 peach, pitted, sliced into wedges  
1 cup cherry tomatoes, halved  
1 colorful radish, sliced thin

1 ear corn, charred or grilled, kernelled  
Miso Mustard Dressing  
Salt and Pepper  
Olive Oil

Toss the kale leaves in olive oil and season with salt and pepper. Grill the kale on a very hot grill pan. Remove, cool, and chop. Toss peach wedges with olive oil and season with salt and pepper. Grill the slices on a very hot grill pan, on each side. Massage the kale in the miso mustard dressing, then toss with the grilled peaches, tomatoes, corn, and radish. Add more dressing and season with pepper, if desired.

### *Miso Mustard Dressing*

3 tablespoons fresh lemon juice  
3 tablespoons white miso  
1 tablespoon Dijon mustard

1 teaspoon maple syrup, honey, or agave  
1 garlic clove, finely grated  
1/2 cup olive oil

Whisk together all ingredients until combined.

## VIETNAMESE PANZANELLA SALAD

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1 pound baby bok choy, julienned	½ cup mint picked
½ cup pickled carrots & daikon radish	2 Tb scallions, white and green parts, sliced thinly
½ cup cucumber, sliced on the bias	4 cups torn French baguette
½ cup cilantro, picked	Nuoc Cham dressing, to taste
½ cup Thai basil, picked	Pepper, to taste

In a bowl, toss the French baguette pieces with enough dressing to coat. Add all other ingredients, toss, dress with the desired amount of Nuoc Cham, and season with pepper if you like.

### *Pickled Carrots & Daikon*

2 lbs Carrots, julienned	1 cup Sugar
2 lbs Daikon, julienned	3 cups white vinegar
1 Tb Salt	¾ cups rice vinegar
2 Tb Sugar	3 cups Water

Peel and cut daikon and carrots into 3 inch match sticks. Toss veggies with salt and 2 Tb sugar. Massage and kneed veggies until you can blend the daikon and the tips touch without breaking. Flush with running water, drain and press or shake to drain excess water. Transfer to pickling container. Stir together 1 cup sugar, vinegars and water until dissolved. Pour over carrots, daikon and cover well and refrigerate.

### *Nuoc Cham Dressing*

½ cup Fish Sauce	½ cup Sugar
½ cup Water	4 garlic cloves, minced
½ cup Lime Juice	Sambal Olek (chili paste), to taste

Combine all ingredients, except sambal Olek, in a saucepan. Bring to a boil, then immediately turn off the heat, allow to cool. Add sambal Olek or your favorite “heat” to taste.

## SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

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|--|--|
| <input type="checkbox"/> 1 bunch kale – Rancho La Familia  | <input type="checkbox"/> Thai basil – Vang Farm                    |
| <input type="checkbox"/> 2 lbs carrots – Rancho La Familia | <input type="checkbox"/> Scallions – Vang Farm                     |
| <input type="checkbox"/> 1 peach – Summer Harvest          | <input type="checkbox"/> Cucumbers – Lark Farms                    |
| <input type="checkbox"/> Cabbage – Vang Farm               | <input type="checkbox"/> 1 colorful radish – Anna’s Organic Farm   |
| <input type="checkbox"/> 1 red bell pepper – Vang Farm     | <input type="checkbox"/> Cilantro – Anna’s Organic Farm            |
| <input type="checkbox"/> 1 cup cherry tomatoes – Vang Farm | <input type="checkbox"/> 1 ear corn - Anna’s Organic Farm (summer) |
| <input type="checkbox"/> 2 lbs daikon – Vang Farm          | <input type="checkbox"/> Mint – Anna’s Organic Farm                |
| <input type="checkbox"/> 1 head garlic – Vang Farm         | <input type="checkbox"/> 1 lemon – Valley Center Orchard           |
| <input type="checkbox"/> 1 pound baby bok choy – Vang Farm |  |



*The Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse by promoting the preservation of the agricultural arts, prosperity of CA farmers and small food businesses and sustainable food systems.*

