

### Plant-Based Chick'n Larb Salad

Prep time: 15 minutes

Cook time: 15 minutes

Total time: 30 minutes

Serves: 4

#### Ingredients:

- 1/3 cup lime juice
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon Full Circle Market Agave Nectar
- 1 teaspoon sriracha
- 1 tablespoon Full Circle Market Virgin Coconut Oil
- 1 (1 lb.) Package Full Circle Market Plant-Based Chick'n Flavored Ground
- 1 (12-oz.) Package Full Circle Market Pepper Strip & Onion, thawed
- 1 tablespoon grated fresh ginger
- 1/2 teaspoon kosher salt
- 1 large English cucumber, sliced
- 2 large carrots, julienned
- 1 small red onion, sliced thin
- 4 cups cooked white rice
- 1 cup fresh mint leaves
- 1 cup fresh basil leaves
- 1/2 cup chopped peanuts

#### Method:

1. In a small bowl, whisk together lime juice, soy sauce, agave nectar and sriracha until well-combined. Set aside.
2. Heat coconut oil in a large skillet over medium-high heat until shimmering. Add plant-based ground and pepper strips & onion. Sauté, stirring frequently until no pink remains and vegetables have softened, about 10 minutes. Add grated ginger and salt. Sauté for an additional 5 minutes.
3. Transfer chick'n mixture to a large bowl. Add cucumbers, carrots, red onion and dressing. Toss to combine. Serve over rice and garnish with mint, basil and chopped peanuts.