
Cucumber Edamame Salad w/ Tahini Dressing

Ingredients

Dressing:

- 1/4 cup tahini
- 1/4 cup rice wine vinegar (apple cider vinegar would work too)
- ½ tablespoon tamari sauce or Bragg's Liquid Aminos
- 2 teaspoons toasted sesame oil
- 1 teaspoon pure maple syrup
- ½ tablespoon chili paste
- 1 clove garlic, minced
- 1/2 teaspoon grated ginger
- Salt, to taste

Salad:

- 2 English cucumbers, small diced
- 1 (12 oz) package shelled edamame, thawed overnight
- 1 cup chopped green onion
- 1 handful chopped fresh cilantro

Directions:

- Combine the dressing ingredients in a bowl to allow flavors to meld. You can also blend all ingredients in a blender for a creamier texture.
- Combine salad ingredients in a large bowl.
- Add dressing and toss to combine.