



Green Salad with Peanut Dressing

The thrill of summer flavour all year. Add grilled chicken, prawns or tofu to this light summer flavour...

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

www.thaiaway.com



GREEN SALAD WITH PEANUT DRESSING

Ingredients:

- 1 bunch of green lettuce
- 2-3 eggs, hardboiled
- 1 tomato, sliced
- 1 cucumber, sliced
- 4-5 oz Thai Away Peanut sauce (available at Thai Away Restaurants)

Instructions:

1. Boil eggs, peel and slice
2. Wash lettuce leaves and chop
3. Wash and slice tomatoes and cucumbers
4. Water down peanut sauce to desired consistency
5. Assemble salad and enjoy