

Bahn Mi Bowl

YIELD: 4 Servings

Ingredients	Weight	Measure	Portion
Cucumber, sliced			½ of whole
Carrots, shredded		½ cup	
Red Onion, sliced thin			½ of whole
Purple cabbage		½ cup	
Apple cider vinegar		1/4 cup	
Salt		½ tsp	
Peanut Butter, creamy		1/3 cup	
Water		1/3 cup	
Soy sauce		1 Tbsp	
Sriracha chili sauce		1 Tbsp	
Veggie burgers (vegan)			4
Quinoa, cooked		2 cups	

Preparation

1. Cook quinoa and hold in warmer, covered.
2. Cook veggie burgers in oven according to package instructions and hold in warmer, covered.
3. Slice and shred vegetables.
4. Mix apple cider vinegar and salt. Add vegetables to vinegar and allow to sit for 30 minutes.
5. Heat water. In a small bowl mix hot water with peanut butter, soy sauce, chili sauce and stir to create a dressing.
6. Chop veggie burgers into bite size portions. Drain the vegetables.
6. Portion into each of four bowls: ½ cup quinoa, 1/4th of the chopped vegetables, top with 1/4th of the chopped burgers (1 burger's worth per bowl), drizzle dressing on top.