



Spicy Mandarin Crunch Bowl

Makes 2 servings

Spicy Orange Peanut Sauce

Ingredients:

- 1 Sunkist® Orange, zested and juiced
- 1 Sunkist® Lime, juiced
- ½ cup creamy peanut butter
- ¼ cup coconut cream
- 2 tsp soy sauce
- 2 Tbsp water
- 2½ tsp Sriracha sauce

Instructions:

Combine orange zest, orange juice, lime juice, peanut butter, coconut cream, soy sauce, water and Sriracha sauce. Refrigerate until ready to use.

Mandarin Crunch Bowl

Ingredients:

- 4 Sunkist® Mandarins, peeled and segmented
- 3 cups romaine lettuce
- ½ cup red cabbage, shredded
- ½ cup carrots, shredded
- ½ cup cucumber, sliced
- ¼ cup mint leaves, chopped
- 1 green onion, thinly sliced
- 2½ Tbsp roasted peanuts, coarsely chopped
- Spicy Orange Peanut Sauce (See *Quick & Easy* recipe above.)
- 1 Sunkist® Lime, cut in half

Instructions:

In dinner bowls, place lettuce, cabbage, carrots and cucumber. Top with mandarins. Sprinkle with mint leaves, onion and peanuts. Drizzle with Spicy Orange Peanut Sauce. Squeeze lime over top. Serve immediately.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

