Spicy Thai Breaker Salad

Urban Roots youth Suabnag, Alexus, Mai and Rubin made everyone pretty happy when they revealed their salad creation for this season; crisp, colorful ingredients and a crazy great flavor. They grow all the veggies for this salad in their gardens. If planting ramen noodles was ever possible, these accomplished youth could do that too. **Makes 8 (1-cup) servings.**

**Salad**
- 2 cups shredded green, Napa or savoy cabbage
- 3 cups shredded carrot
- 2 cups chopped cucumber
- 1 cup sliced radish
- ½ cup sliced green onion
- ½ cup finely chopped cilantro
- 4 ounces uncooked ramen noodles, broken into smaller pieces

**Dressing**
- ¼ cup creamy peanut butter
- ½ cup canola oil
- 2 tablespoons toasted sesame oil
- 1 tablespoon Sriracha hot sauce
- 1 tablespoon honey
- 4 teaspoons tamari or soy sauce
- 1 teaspoon finely chopped garlic
- 1 teaspoon ground ginger
- Salt and freshly ground pepper to taste
- 8 cups mixed salad greens

**Garnish:** Chopped peanuts, lime wedges

**Directions**

1. Mix all the salad ingredients in a large bowl.
2. In a separate bowl, pour boiling water over ramen noodles. Let stand 1 to 2 minutes or until noodles are soft. Drain well; stir into salad mixture.
3. To make the dressing, whisk the peanut butter, vinegar, oils, Sriracha, honey, tamari, garlic, ginger, salt and pepper together in a small bowl.
4. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto mixed greens; drizzle with remaining dressing and garnish with peanuts and lime.