

Spring Roll Salad with Spicy Ginger Dressing - Fresh, Fast & Flavorful

Spring Roll Salad with Spicy Ginger Dressing (Fresh, Fast, & Flavor-Packed)



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Spicy Ginger Dressing:

- 3 tablespoons fresh ginger, minced
- 2 cloves garlic, minced
- 2 tablespoons soy sauce (or tamari for gluten-free)
- 1 tablespoon agave nectar (or honey)
- ... cup rice wine vinegar
- 1 tablespoon sesame oil
- 2 tablespoons canola oil
- 1/2-1 teaspoon red pepper flakes (adjust to heat preference)
- Salt and pepper to taste

For the Salad:

- 8 oz rice noodles
- 1 1/2 cups shredded cabbage
- 1 small cucumber, julienned
- 2 small carrots, julienned
- 1 medium sweet pepper, julienned
- ... cup chopped cilantro
- ... cup chopped fresh mint
- ... cup roasted peanuts, chopped
- Extra cilantro and sesame seeds, for garnish

DIRECTIONS

- 1.** Make the Dressing: In a small blender or bowl, combine ginger, garlic, soy sauce, agave, vinegar, sesame oil, canola oil, red pepper flakes, salt, and pepper. Blend or whisk until smooth. Taste and adjust spice and seasoning.
- 2.** Cook the Noodles: Prepare rice noodles according to package instructions. Rinse with cold water to cool and prevent sticking. Drain well.
- 3.** Assemble the Salad: In a large bowl, combine noodles, cabbage, cucumber, carrots, sweet pepper, cilantro, and mint. Toss gently.
- 4.** Dress the Salad: Pour the spicy ginger dressing over the salad. Toss until everything is evenly coated.
- 5.** Garnish & Serve: Top with chopped peanuts, extra cilantro, and sesame seeds. Serve immediately!

SWAPS & NOTES

& Swaps Cabbage : Napa, green, or red cabbage all work well.

Peanuts : Substitute with cashews or sunflower seeds for a nut-free option.

Agave : Can be replaced with maple syrup or honey.

Noodles : Vermicelli or flat rice noodles both work-just rinse in cold water after cooking to prevent clumping. ???

TIPS FOR SUCCESS

Chill the noodles before tossing for a crisp, cool bite.

Prep in advance : Make the dressing and chop veggies ahead-assemble when ready to serve.

Customize : Add tofu, grilled shrimp, or rotisserie chicken for a heartier meal.

Double the dressing to use on grain bowls or roasted veggies later in the week! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spring-roll-salad-with-spicy-ginger-dressing-fresh-fast-flavorful/>