

CABBAGE SLAW WITH PEANUT DRESSING



Ingredients

FOR THE SALAD

- 4 cups chopped Napa cabbage or shredded coleslaw mix (I like to toss in a little shredded red cabbage for color)
- 1 cup shredded carrots
- 1 red bell pepper, thinly sliced into bite-sized pieces
- 1 small English cucumber, halved lengthwise, seeded, and thinly sliced
- 1 cup cooked and shelled edamame
- 2 medium scallions, thinly sliced
- 1/2 cup loosely packed, chopped fresh cilantro

FOR THE DRESSING

- 1/4 cup creamy peanut butter
- 2 tablespoons unseasoned rice vinegar
- 2 tablespoons fresh lime juice, from one lime
- 3 tablespoons olive oil
- 1 tablespoon soy sauce (use gluten-free if needed)
- 2 tablespoons honey
- 2-1/2 tablespoons sugar
- 2 garlic cloves, roughly chopped
- 1-inch square piece fresh ginger, peeled and roughly chopped
- 1 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- 2 tablespoons fresh cilantro leaves

Directions

1. Combine salad ingredients in a large bowl.
2. For the dressing, combine all ingredients in a blender and blend until smooth and creamy.
3. Add dressing to the salad and toss until evenly coated.