

GREEN and RED CABBAGE SLAW with GINGER PEANUT DRESSING

SERVES: 8 | SERVING SIZE: 2/3 cup | PREP: 20 minutes | READY: 30 minutes

INGREDIENTS

- 1/4 cup peanut butter
- 3 tablespoons rice vinegar
- 2 tablespoons hoisin sauce
- 2 tablespoons chopped yellow onion
- 2 tablespoons minced fresh gingerroot
- 1 tablespoon fresh-squeezed lime juice
- 2 teaspoons granulated sugar
- 1 clove chopped garlic
- 1/8 teaspoon black pepper
- 3 cups thinly sliced green cabbage
- 2 cups thinly sliced red cabbage
- 1 cup shredded carrots
- 3/4 cup sliced green onion (tops and bulbs), divided
- 1/4 cup peanuts, roughly chopped



DIRECTIONS

In a blender or food processor, place peanut butter, vinegar, hoisin sauce, yellow onion, gingerroot, lime juice, sugar, garlic, and black pepper. Process until smooth.

To a large bowl, add green and red cabbage, carrots, and sliced green onion (reserving 3 tablespoons to use as a garnish) and toss. Add ginger peanut dressing and toss to combine. Place slaw in a serving bowl and garnish top with reserved 3 tablespoons green onion and peanuts.

NUTRITION INFORMATION PER SERVING

114 calories, 6 g total fat, 1 g saturated fat, 0 g trans fat, 0 mg cholesterol, 117 mg sodium, 10 g total carbohydrate, 3 g dietary fiber, 4.5 g total sugars, 1 g added sugars, 4 g protein, 0 mcg (0%) vitamin D, 30 mg (2%) calcium, 1 mg (6%) iron, 116 mg (2%) potassium

