

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwixu6vjvrLOAhXH6YMKHaZJCgQQjRwIBw&url=http://www.cookingclassy.com/2016/05/thai-slaw-peanut-dressing/&psig=AFQjCNE8gpmvapSsu3dwYd_L0dk1OUcIgg&ust=1470766772029903)**Asian Peanut Cole Slaw**

**3-4 SERVINGS (1 cup per serving)**

Nutrition Facts per Serving:

Calories: 94 Protein (g): 4

Fat (g): 8 Carbohydrate (g): 2

# Ingredients:

|  |  |
| --- | --- |
| 3 tbsp. | Peanut butter |
| 2 tbsp. | Warm water |
| 3 tbsp. | Rice vinegar |
| 2 tbsp. | Lime juice |
| 1 tbsp. | Fresh ginger, minced |
| 1 ½ tsp. | Sriracha (or other Asian hot sauce) |
| ½ tsp. | Soy sauce (low sodium, preferably) |
| 3 cups | Red cabbage, thinly sliced |
| 3 cups | Green cabbage, thinly sliced |
| 1 | Medium sized carrot, cut into small strips |
| 1/3 cup | Green onions, thinly sliced |
|  | **Optional**: red bell pepper slices, chopped peanuts, edamame, chopped cilantro, etc. |
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**Instructions:**

1. Combine peanut butter, warm water, rice vinegar, lime juice, fresh ginger, Sriracha sauce, and soy sauce in a bowl and mix well until texture is smooth and creamy.
2. Combine all other ingredients and toss with peanut sauce.