

Asian Cabbage Slaw

Servings: 18

Serving Size: ½ cup

Ingredients

7 tablespoons rice vinegar
5 tablespoons vegetable oil
3 tablespoons low sodium soy sauce
5 tablespoons creamy peanut butter or cashew butter
4 tablespoons (packed) golden brown sugar
2 tablespoons minced peeled fresh ginger
1 1/2 tablespoons minced garlic
7 cups thinly sliced green cabbage
1 cup thinly sliced red cabbage
2 medium carrots, peeled, cut into matchstick-size strips or shredded
8 large green onions, cut into matchstick-size strips

Instructions

Whisk first 6 ingredients in small bowl to blend. (Dressing can be made 1 day ahead.)

Combine remaining ingredients in large bowl.

Add dressing and toss to coat.

Nutrition

Calories	85cal
Fat	6.7g
Saturated fat	0.6g
Cholesterol	0g
Sodium	146mg
Carbohydrates	6g
Protein	1.4g

Original recipe *Bon Appétit*, July 1998. Adapted by Kip Slaughter.