

Spicy Cilantro-Peanut Slaw



Ingredients

- 1/2 large head green cabbage, very finely chopped
- 1/2 cup peanuts, chopped
- 1/2 cup thinly sliced green onions
- 1 bunch cilantro, chopped (use at least 1/2 cup chopped cilantro, or more) Salt and black pepper to taste
- Dressing Ingredients:
- 2 T rice vinegar (not seasoned)
- 1 T agave nectar, honey, or sugar
- 2 tsp. sesame oil
- 2 tsp. soy sauce

- 1 tsp. Siracha sauce (or less, or this can be left out for a less spicy version)
- 1/4 cup canola or peanut oil

Preparation

1. Cut cabbage head in half. Remove core from the half you're using, then cut cabbage into very thin slices (less than 1/4") and turn cutting board the other direction and cut again to chop into very small pieces.
2. Thinly slice green onions, chop cilantro, and peanuts. In a bowl or measuring cup, mix together rice vinegar, sweetener of your choice, sesame oil, soy sauce, and Siracha sauce if using. Use a whisk to mix in oil until dressing is well-combined.
3. In large bowl, gently combine chopped cabbage, sliced green onions, and chopped cilantro. Add dressing a little at a time, until salad seems as wet as you'd like it. (You may not need all the dressing.)
4. Add chopped peanuts, and stir a few times until peanuts are mixed in. Taste salad for seasoning, and add salt and black pepper as desired. Serve immediately.



<https://tinyurl.com/7a2zp2n8>



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