

Peanut Slaw

Serves 4

Adapted from *thekitchn.com*



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 3 cups napa cabbage, shredded
- 4 large carrots, grated
- 4 green onions, sliced
- ¼ cup chopped peanuts
- 1 teaspoon sesame seeds

Dressing:

- 3 tablespoons peanut butter
- 2 tablespoons rice wine vinegar
- 1 tablespoon reduced sodium tamari or soy sauce (If you need this recipe to be gluten-free, always double check labels. Tamari is usually gluten-free, but soy sauce is not.)
- 1 tablespoon sesame oil
- 2 tablespoons lemon juice (about 1 lemon)

Directions

1. To make the dressing, combine all of the dressing ingredients in a small bowl and whisk vigorously to combine, or puree in a blender.
2. In a large salad bowl, combine cabbage, carrot, green onions and radishes. Toss with dressing. Top with sesame seeds and peanuts. Serve immediately or chill before serving. This salad is best the day it's prepared although it's just fine the next day if covered and refrigerated.

Notes

Featured Kitchen Tools:

- Food Processor – use slicing blade to cut cabbage and green onions, and grating blade to shred carrots. Use the S-shaped (Sabatier blade) to puree the dressing.
- Citrus Juicer – use to juice the lemon
- Blender (optional) – blend the dressing if not using food processor

Allergens: Peanuts, soy.

Recipe from Practical Kitchen Tools cooking class, Spring 2017