



Thai Peanut Cabbage Slaw

Preparation:

Combine first 7 ingredients in a large bowl, stirring with a whisk until blended. Add cabbages, bell pepper, and carrot, and toss gently to coat. Cover and marinate in refrigerator 1 hour. Stir in the peanuts, cilantro, and mint just before serving.

Ingredients:

- Juice from 1 lime
- 3 tablespoons rice vinegar
- 2 tablespoons fish sauce
- 1 tablespoon water
- 1 tablespoon creamy peanut butter
- 1 teaspoon chile paste with garlic
- 1 garlic clove, minced
- 6 cups shredded Napa (Chinese) cabbage
- 2 cups shredded red cabbage
- 1 cup red bell pepper strips
- 1 cup shredded carrot
- 2 tablespoons chopped dry-roasted peanuts
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon chopped fresh mint

Compliments of www.health.com