



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

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