



Thai-Style Coleslaw

This exotic and colorful vegetarian salad will tantalize your taste buds and is good for you!

Ingredients

- 3 cups green cabbage, thinly sliced
- 1 ½ cups red cabbage, thinly sliced
- 2 cups red capsicums, thinly sliced lengthways
- 1 large carrot, cut julienne style
- 3 shallots, thinly sliced
- ¼ -1/2 cup fresh coriander, chopped
- ½ cup fresh kaffir lime leaves, finely shredded (optional, if available)

Dressing

- 2 ½ tablespoons smooth peanut paste
- 1 ½ tablespoons reduced-salt soy sauce or tamari
- 3 tablespoons rice-wine vinegar
- 3 tablespoons fresh lime juice
- 1 tablespoon brown sugar (or substitute) or palm sugar (or substitute)
- 3 tablespoons grated fresh ginger root
- 2-3 cloves garlic crushed

Prep

Wisk the dressing ingredients together in a bowl. Put all coleslaw ingredients into salad bowl, toss together, and add dressing just before serving.

