

Sriracha Slaw

(makes 6 to 8 servings)

Dressing

Ingredients:

- ½ cup chunky natural Peanut butter
- ¼ cup freshly squeezed Lime juice
- ¼ cup fresh Pineapple juice or freshly squeezed Orange juice
- ¼ cup Sriracha
- 2 cloves Garlic, minced
- 2 tbsp Fish sauce
- 1 tbsp Ginger paste
- 2 tbsp Sugar

Directions:

To make the dressing, in a medium bowl, combine the peanut butter, lime juice, pineapple juice, Sriracha, garlic, fish sauce, ginger paste, and sugar. Cover and store in the refrigerator until you are ready to use it.

Slaw

Ingredients:

- ½ lb Napa Cabbage, shredded
- ½ lb Red Cabbage, shredded
- 2 Carrots, peeled and julienned
- 2 red Bell Peppers, seeded and julienned
- 1 Jalapeño, seeded and minced
- 6 green Onions, white part only, thinly sliced in a diagonal
- ¼ cup chopped fresh Cilantro
- ¼ cup chopped fresh Mint
- Salt and freshly ground Pepper
- Coarsely chopped fresh Thai basil
- Lime wedges, for garnish

Directions:

To make the slaw, in a large bowl, mix together the Napa and red cabbages, carrots, bell peppers, Jalapeño, green onion, cilantro, and mint. Add the dressing and toss to mix. Season with salt and pepper to taste.