

Crunchy Peanut Coleslaw (Thai-Inspired)

| *makes 4 servings* |

| *total time: 15-30 minutes* |

Ingredients:

For the Coleslaw -

1/2 small red cabbage, shredded.

1/2 small savoy or green cabbage, shredded.

2 small carrots, shredded.

For the Dressing -

6 tbsp coconut cream.

3 tsp Thai red curry paste.

Juice from 1 lime or lemon.

1 tbsp smooth peanut butter.

1 tbsp reduced sodium soy sauce.

1 tsp maple syrup.

For topping -

Peanuts.

Hoisin sauce.

Green onions or cilantro.

Method:

To start, shred the cabbages and carrots. Place in a bowl and remove any excess liquid.

To make the dressing - whisk the coconut cream, curry paste, lime juice, soy sauce, and maple syrup. Stir until smooth and your desired consistency is achieved.

Prepare any preferred garnishes and toppings. Pour the dressing over the coleslaw and toss.

Top with peanuts and hoisin sauce and garnishes of your choice. Serve right away or refrigerate for a few hours.

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Notes:

If vegan, make sure to check the labels on the Thai red curry paste as some contain fish sauce.

This is best served the same day.