Asian Coleslaw

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Ingredients

- 6 tablespoons rice vinegar
- 6 tablespoons vegetable oil
- 5 tablespoons creamy peanut butter
- 3 tablespoons soy sauce
- 3 tablespoons brown sugar
- 2 tablespoons fresh ginger root (minced)
- 1 1/2 tablespoons minced garlic
- 5 cups green cabbage (thinly sliced)
- 2 cups red cabbage (thinly sliced)
- 2 cups napa cabbage (shredded)
- 2 red bell pepper (thinly sliced)
- 2 carrots (julienned)
- 6 green onions (chopped)
- 1/2 cups chopped fresh cilantro

Directions

In a medium bowl, whisk together the rice vinegar, oil, peanut butter, soy sauce, brown sugar, ginger, and garlic.

In a large bowl, mix the green cabbage, red cabbage, napa cabbage, red bell peppers, carrots, green onions, and cilantro. Toss with the peanut butter mixture just before serving.

Serves 10