

Asian Slaw

written by The Recipe Exchange | May 12, 2016

Ingredients

1 cup frozen edamame
1 1/2 cups water
3-4 cups chilled coleslaw mix
4 cherry tomatoes, halved
1/3 cup cashew nuts
Toasted sesame seeds

Spicy Soy Sesame Dressing:

1/4 cup light soy sauce
1/2 cup brown sugar
1/4 cup sesame oil
2 tablespoons apple cider vinegar
1 tablespoon rice vinegar
2 teaspoons toasted sesame seeds
1-2 tablespoons shichimi togarashi (Japanese 7-spice blend), or red chili flakes
Salt and sugar to taste

Directions

Bring the water to boil and cook the frozen edamame, for 1-2 minutes. Drained and set aside. Combine all the ingredients of the dressing together. Stir to mix well.

In a large bowl, combine the coleslaw mix, edamame, cherry tomatoes, cashew nuts and the dressing together. Top with toasted sesame seeds and serve immediately.