

# Asian Style Coleslaw

written by The Recipe Exchange | April 16, 2017

## **Ingredients**

### Dressing Ingredients:

1/4 cup plus 2 tablespoons creamy peanut butter  
3 T fresh lime juice  
3 T Asian fish sauce  
3 T water  
3 T sugar, Splenda, or Agave Nectar  
3 cloves garlic, finely minced  
1 T Sriracha sauce

### Salad Ingredients:

2 pounds napa cabbage, thinly sliced (about 12 cups)  
3/4 lb. red cabbage, thinly sliced (about 3 cups)  
3 medium carrots, julienned  
2 red peppers, thinly sliced  
3 T chopped cilantro  
15 mint leaves  
1/2 cup roasted peanuts  
salt and freshly ground pepper

## **Directions**

Whisk together peanut butter, lime juice, fish sauce, water, sweetener, garlic and Sriracha.

In large bowl, toss together sliced napa and red cabbage, carrots, peppers, cilantro, mint, and peanuts. Toss salad with the dressing and season with salt and pepper. Serve right away. If you plan to eat some later, don't add the dressing until just before serving.