

SUMMER ASIAN SLAW

🍴 4 SERVINGS ⌚ 30 MINUTES

INGREDIENTS

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| ¼ cup peanut butter | 6 cups shredded red cabbage |
| 2 tablespoons miso paste | 1 peach, thinly sliced |
| 2 tablespoons lime juice | 2 scallions, chopped |
| 1 teaspoon sesame oil | ½ cup chopped cilantro |
| 1 teaspoon finely chopped ginger | ½ cup chopped basil |
| 2-5 tablespoons water, as needed | ½ cup mint leaves |
| | ¼ cup chopped peanuts (optional) |

DIRECTIONS

1. To make the dressing, combine peanut butter, miso paste, lime juice, sesame oil, ginger and 2 tablespoons of water. Mix well and add more water as needed until desired consistency.
2. Add red cabbage, peach, scallion, cilantro, basil and mint to a large bowl. Pour over dressing and stir to combine. Top with chopped peanuts, if using.
3. Serve immediately and enjoy!
4. Gently mix together and add salt to taste.
5. Serve and enjoy!

**FRESH COOKING AT
BITES ESSEX MARKET**



QUICK TIPS

- Add cubed and baked tofu to this salad for a complete meal.
- Substitute the peach for apple or pear during colder months.
- Allergic to peanuts? Use almond or sunflower butter, and top with sesame seed instead.

TAG YOUR RECIPES!

📷 #THATSAFRESHBITE

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