Asian Slaw with Ginger-Peanut Dressing

For the Slaw

- 4 cups prepared shredded coleslaw
- 2 cups prepared shredded carrots
- 1 red bell pepper, thinly sliced into bite-sized pieces
- 1 cup cooked and shelled edamame
- 2 medium scallions, finely sliced
- 1/2 cup chopped salted peanuts (or you can leave them whole)
- 1/2 cup loosely packed chopped fresh cilantro

For the Dressing

- 1/4 cup honey
- 1/4 cup vegetable oil
- 1/4 cup unseasoned rice vinegar
- 1 tablespoon soy sauce
- 1 teaspoon Asian sesame oil
- 1 tablespoon peanut butter (I like Skippy Natural No Need to Stir)
- 1/2 teaspoon salt
- 1/2 teaspoon Sriracha sauce (Thai hot sauce - optional)
- 1 tablespoon minced fresh ginger
- 1 large garlic clove, minced

Instructions

1. Make the dressing by combining all of the ingredients in a medium bowl. Stir until the peanut butter is dissolved. Set aside.

2. Combine all of the slaw ingredients in a large bowl. Add the dressing and toss well. Let sit at least ten minutes so vegetables have a chance to soak up the dressing.

3. Taste and adjust seasoning if necessary (I usually add a bit more salt.) Serve cold.