

THAI PEANUT SLAW

Ingredients

FOR THE GINGER PEANUT DRESSING

60 ml honey
60 ml vegetable oil
60 ml unseasoned rice vinegar
1 tablespoon soy sauce
1 teaspoon Asian sesame oil
2 tsp fish sauce
1 tablespoon peanut butter
Heaping ½ teaspoon salt
1 teaspoon Sriracha sauce (optional)
1 tablespoon minced fresh ginger
1 large garlic clove, minced

FOR THE SLAW

170 g finely sliced cabbage
230 g grated carrots
1 red bell pepper, thinly sliced into bite-sized pieces
150 g cooked and shelled edamame
2 medium scallions, finely sliced
70 g chopped salted peanuts (or you can leave them whole)
Small bunch loosely packed chopped fresh cilantro

METHOD

Step 1

In a medium bowl, whisk together all of the ingredients for the dressing (be sure the peanut butter is dissolved). Set aside.

Step 2

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

Step 3:

Taste and adjust seasoning if necessary. Serve cold. This slaw is best served fresh but leftovers will keep in a covered container in the refrigerator for a few days.

THE COOKERY

by The Secret Jozi Chef

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