

# THAI PEANUT SLAW

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## 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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