



# THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

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## **Asian-inspired Creamy Slaw**

*Serves 4-6*

Change your side salad routine with this bold, tasty slaw! Slightly spicy, this cabbage slaw has a delicious, creamy dressing that bursts with flavor. The colorful combination of fresh vegetables boldly complements the dressing. It's a great combination, no question about it!

### ***Ingredients:***

1/2 head red cabbage, very thinly sliced  
1/2 red onion, very thinly sliced  
1 carrot, coarsely grated, about 1/2 cup  
1/2 orange bell pepper, julienned  
30 sugar snap peas, trimmed, cut diagonally  
1 cup cilantro, roughly chopped  
1 cup edamame, fresh, or thawed frozen

### ***Dressing Ingredients:***

1/4 cup mayonnaise  
2 limes, zest and juice  
1 tablespoon soy sauce  
1/2 cup raw cashews  
1/2 teaspoon sesame oil  
1 jalapeño, seeded  
1 tablespoon brown sugar  
salt and pepper to taste

### ***Directions:***

1. Prepare the vegetables for the slaw. Slice the cabbage into very thin shreds using a mandolin, or a sharp knife and sturdy cutting board. Slice the red onion very thinly. Grate the carrot in a coarse grate. Julienne the pepper into thin strips. Trim and slice the snap peas on the bias. Finely dice the jalapeño, and roughly chop the cilantro.
2. In a high-powered blender or food processor, blend all of the dressing ingredients together and whirl until smooth.
3. Toss all of the vegetables with the dressing in a large bowl. Refrigerate for at least 30 minutes to allow all the flavors to meld.
4. Serve with a garnish of additional cilantro, salt, and pepper.