



COOKS ON MAIN

for the everyday chef

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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.