

Classic Spicy Peanut Slaw

Ingredients

4 cups of shredded cabbage, red and green
1-2 carrots, shredded
½ cup thinly sliced green onions
1 jalapeño, seeded and finely diced
¼ cup chopped cilantro
½ cup chopped peanuts

2 tablespoons creamy peanut butter
1 tablespoon rice vinegar
Juice of 1 lime
1 tablespoon honey
2 teaspoons toasted sesame oil
2 teaspoons tamari
½ teaspoon cayenne
Sea salt to taste

Method

Cut cabbage heads in half and remove core. Shred the cabbages and carrots. Thinly slice green onions, dice jalapeño, chop cilantro, and chop peanuts. Set aside.

Using a whisk or immersion blender, blend rice vinegar, lime juice, honey, sesame oil, tamari, cayenne, and sea salt to taste. Thin out dressing with a tablespoon of water, if needed.



ATLANTA BOTANICAL GARDEN

In a large mixing bowl, gently combine chopped cabbage, carrots, green onions, and diced jalapeño.

Drizzle the peanut dressing a bit at a time until coated. Season again to taste. Top with chopped cilantro and chopped peanuts for garnish.

Recipe by Edible Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN