

Ginger Peanut Asian Slaw

<http://userealbutter.com/2014/05/01/ginger-peanut-asian-slaw-recipe/>

3 cups cabbage, shredded
3 cups romaine lettuce (or kale), shredded
1 cup carrot, shredded
2 cups jicama, julienned
1/4 cup celery, thinly sliced (about 1 stalk)
1/4 cup green onions, sliced thin (about 2 stalks)
1/4 cup cilantro, chopped
1/2 cup roasted unsalted peanuts, chopped
roasted chicken or baked tofu, sliced (optional)
3/4 cup ginger peanut dressing

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1/4 cup creamy peanut butter
2 tbsps honey
1/4 cup rice vinegar
1 tbsp soy sauce
1 tsp sesame oil
dash chili oil
1 tbsp fresh ginger, grated
1 clove garlic, chopped

Make the dressing: Place all of the ingredients in a blender or food processor and mix until smooth. Alternatively, you can grate the ginger and garlic and stir everything together with a whisk.

Assemble the salad: Put the cabbage, lettuce, carrot, jicama, celery, green onions, cilantro, peanuts, chicken or tofu (if using) in a bowl. Top with the ginger peanut dressing. Toss to coat. It might look like there won't be enough dressing, but there is. Serves 4-6.