

Raw Asian Slaw with Thai Peanut Dressing

This salad is huge so it’s a great for barbecues and pot lucks. If you are making it for your family and it will be in the fridge for a couple of days, omit the beansprouts and add dressing just before serving.

**Salad Ingredients:**

* ½ head Napa cabbage, sliced
* ½ head purple cabbage, sliced
* 2 carrots, grated
* ¼ cup fresh basil, chopped
* ¼ cup fresh cilantro, chopped
* ½ cup bean sprouts (omit if you aren’t using the whole salad in one day)
* ¼ cup raw almonds, sliced
* 2 Tbs. raw sesame seeds

**Method:**

1. Add shredded Napa and purple cabbage, carrots, basil, cilantro and bean sprouts to a very large bowl.
2. Add dressing and toss.
3. Top with almonds and sesame seeds and lightly toss.

**Thai Peanut Dressing Ingredients:**

* 1 Tbs. soy sauce
* 1 Tbs. rice vinegar
* 1/3 cup quality peanut butter (no sugar or salt added)
* ¾ cup coconut milk (carton, not canned)
* 1 Tbs. honey
* 1 clove garlic, peeled
* ½ inch fresh ginger
* ½ tsp. chili flakes
* ½ tsp. salt

**Method:**

1. Add all ingredients to a NutriBullet cup or blender and blend until smooth.
2. Store in a sealable glass container.