



Thai Coleslaw – Claim Jumper

Servings 4 Prep 15 min

Salad Ingredients

½ head Napa Cabbage (thinly sliced)

½ Zucchini (julienned)

2 large Carrots (julienned)

2 Green Onions (chopped)

1 Tbsp. Toasted Sesame Seeds

3 Tbsp. Shaved Coconut

3 Tbsp. Roasted Unsalted Peanuts

2 Tbsp. Toasted Almonds

Dressing Ingredients

8 oz. Thai Sweet Chili Sauce

8 oz. Orange Juice

½ oz. Honey

½ tsp. Fresh Ginger (finely chopped)

½ tsp. Light Brown Sugar

1 tsp. Cilantro (chopped)

1 Tbsp. Sesame Oil

Directions

- 1** For Salad: Combine cabbage, zucchini, carrots, onions, sesame seeds, coconut, peanuts and almonds in large bowl. Chill until ready to use.
- 2** For Dressing: Place ingredients in a mixing bowl and whisk together. Slowly add sesame oil while whisking. Pour desired amount, about ¼ cup, over chilled salad vegetables. Serve.