

Purple Apple Slaw with Peanut Butter Dressing

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Rice vinegar peanut butter and ginger give an Asianinspired flavor to a colorful slaw made with red cabbage apples and a bit of white onion

Ingredients

- - 6 tablespoons rice wine vinegar - 6 tablespoons olive oil - 5 tablespoons creamy peanut butter - 3 tablespoons soy sauce - 3 tablespoons brown sugar - 2 tablespoons minced fresh ginger root - 1 ½ tablespoons minced garlic - ½ head red cabbage
- finely shredded - 2 Braeburn or Fuji apples - peeled
- cored
- and finely diced - ¼ cup finely minced white onion

Instructions

1. Whisk rice wine vinegar
2. olive oil
3. peanut butter
4. soy sauce
5. brown sugar
6. ginger
7. and garlic together in a bowl to make a smooth dressing. Toss red cabbage
8. apples
9. and onion in a large salad bowl and pour dressing over slaw; toss to coat. Chill before serving.