



# NAPA CABBAGE SALAD WITH PEANUT SAUCE



## INGREDIENTS

- 1/2 head Napa cabbage, shredded
- 1 bunch green onion, thinly sliced
- 1 10-ounce bag frozen edamame, thawed
- 1/4 cup creamy or crunchy peanut butter
- 2 tablespoons white vinegar
- 2 tablespoons soy sauce
- 4 tablespoons apple juice, orange juice, or water
- 1-inch knob (piece) of ginger, peeled and finely grated
- 2 cloves garlic, finely minced
- 1/4 cup chopped roasted peanuts



FOR AN EVEN MORE FLAVORFUL DRESSING, ADD RICE WINE VINEGAR, SESAME OIL, OR LIME JUICE AND/OR ZEST.

## DIRECTIONS

1. Place **cabbage**, **green onion**, and **edamame** in a large mixing bowl. Set aside.
2. Whisk together: **peanut butter**, **vinegar**, **soy sauce**, **juice or water**, **ginger**, and **garlic**. (If you have a blender, use it to blend these ingredients.)
3. Drizzle the dressing over the bowl of vegetables. Use just enough dressing to coat vegetables. Use tongs to toss well to coat. Refrigerate remaining dressing for another time.
4. Top with **roasted peanuts**.

**SERVES 6**

### TOOLS AND EQUIPMENT

Knife, cutting board, whisk or fork, mixing bowl, tongs or mixing spoon.

### GREAT ADDITIONS/SUBSTITUTIONS

Thinly sliced cucumber or radishes, grated carrots, chopped bell pepper, other types of shredded cabbage, chopped cilantro; toasted almonds or sesame seeds; and cubed seared or sautéed tofu.

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