

Asian Kale Slaw with Ginger Peanut Dressing

For the salad:

- ➲ 4 cups chopped curly kale, thick stems removed, washed and dried
- ➲ 3 cups shaved red cabbage (I use a mandolin)
- ➲ 2 cups matchstick carrots
- ➲ 1 red bell pepper, diced
- ➲ 5 scallions thinly sliced
- ➲ 1 heart of romaine lettuce cut 1/4 inch wide
- ➲ 3/4 cup slivered almonds (toasted, see below)
- ➲ 1/2 cup chopped fresh cilantro

For the Dressing:

- ➲ 1/2 cup peanuts (or 4 tablespoons creamy peanut butter)
- ➲ 4 tablespoons unseasoned rice vinegar
- ➲ 1 tablespoon fresh lime juice, from one lime
- ➲ 4 tablespoons vegetable oil
- ➲ 1 tablespoon soy sauce
- ➲ 4 tablespoons honey
- ➲ 1 tablespoon sugar
- ➲ 2 large cloves garlic, roughly chopped
- ➲ 1 1/2 -inch square piece fresh ginger, peeled and roughly chopped
- ➲ 3/4 teaspoon salt
- ➲ 1 teaspoon chile-garlic paste
- ➲ 1 teaspoon Asian sesame oil

Instructions:

1. Preheat the oven to 350°F.
2. Line a baking sheet with parchment paper. Bake the almonds until lightly golden and fragrant, 5-10 minutes. (Keep a close eye on them; nuts burn quickly.) Let cool.
3. Combine all of the ingredients for the salad in a large mixing bowl.
4. Combine all of the ingredients for the dressing in a food processor or blender; process until smooth and creamy. Add salt and pepper to taste and if too thick, you can thin out with small additions of vinegar and oil.
5. Pour the dressing over the salad and toss well.
6. Serve immediately and enjoy!

