



THAI CABBAGE SALAD



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR, SATAY SPICE OR THAI MIX, SEASONED SALT OR HIMALAYAN SALT & PEPPER

SALAD INGREDIENTS

- 6 cups packaged shredded cabbage w/carrots (coleslaw mix)**
- 1 cup fresh sugar snap peas, trimmed and thinly sliced lengthwise**
- ½ cup coarsely shredded, peeled jicama or chopped sweet bell peppers (capsicum)**
- ¼ cup thinly sliced green onions (spring onions)**
- ¼ cup sliced almonds, toasted**

FRUITY THAI PEANUT BUTTER DRESSING INGREDIENTS

- ½ cup fresh nut butter**
- 1 tbsp *Saveur Satay Spice* or *Saveur Thai Mix***
- ½ tsp *Saveur Seasoned Salt* or *Saveur Himalayan Salt & Pepper***
- ½ cup hot water**
- 2 tbsp *Saveur Mango, Apricot & Strawberry Balsamic Vinegar***

DRESSING METHOD

In a large bowl combine ½ cup fresh ground peanut butter, 1 tbsp Saveur Satay Spice or Thai Mix and ½ tsp Saveur Seasoned Salt or Himalayan Salt & Pepper; whisk in ½ cup hot water, 2 tbsp Saveur Mango, Apricot & Strawberry Balsamic Vinegar until smooth.

SALAD METHOD

Prepare Fruity Thai Peanut Butter Dressing. Toss shredded cabbage, peas, jicama, and green onions with dressing. Cover and chill for 30 to 60 minutes.

Just before serving, sprinkle with toasted almonds. Makes 6 to 8 servings.

