

Thai Cole Slaw:

Dressing:

- 2/3 cup Rice wine vinegar
- 1 cup Granulated sugar
- 2 tbs. Chili paste (sambal)
- 3 tbs. Fresh lime juice
- 1/4 cup Blended oil
- 1 tsp Salt

Salad:

- 8 oz. box Original soba noodles, cooked according to package instructions
- 10 cups Thinly sliced Napa cabbage (about 1 head @ 3 lbs.)
- 3 cups Shredded carrots
- 1 cup Cilantro, chopped (about 1 large bunch)
- 1 cup Dry roasted unsalted peanuts
- 1/2 cup Sliced almonds

Procedure:

Combine dressing ingredients in a small glass bowl. Heat in a microwave 45 seconds until hot, but not boiling. This helps dissolve sugar & salt. Stir and set aside to cool. Thinly slice Napa cabbage. Add carrots and cilantro. Cut soba noodles into bite size pieces and add to cabbage. Add nuts. Toss ingredients well while adding the dressing. Cover and chill at least 4 hours before serving.