

## sesame-scallion slaw

BY CAROLINE CHAMBERS

Serves 4 to 6 as a side or appetizer

Cook time: ~30 minutes (no cooking but a decent bit of chopping!)

\*can be made up to 24 hours in advance\*

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- Serving bowl

Sesame-Scallion Dressing:

- 1/3 cup toasted sesame oil
- Juice of 2 limes
- 3 tablespoons rice vinegar
- 3 tablespoons soy sauce
- 1 tablespoon tahini or peanut butter
- 1 tablespoon honey
- 1-inch piece fresh ginger, peeled and grated using a microplane or minced (or 2 frozen cubes)
- 1 garlic clove, grated using a microplane or minced (or 1 frozen cube)
- 2 scallions (AKA green onions), thinly sliced

Slaw:

- 1 head green cabbage, thinly sliced, OR 2 (16-ounce) bags shredded cabbage or coleslaw mix
- 1/2 teaspoon kosher salt
- 1 red bell pepper, thinly sliced
- 1 orange bell pepper, thinly sliced
- 1/2 medium red onion, thinly sliced
- 1 large honey crisp, pink lady, or green apple, thinly sliced
- 1/2 cup finely chopped fresh cilantro leaves and stems
- 1/2 cup finely chopped fresh mint leaves
- 1 package Maruchan ramen noodles, crushed up
- 1/3 cup chopped toasted peanuts

In a large serving bowl, whisk together **1/3 cup toasted sesame oil, juice of 2 limes, 3 tablespoons rice vinegar, 3 tablespoons soy sauce, 1 tablespoon tahini or peanut butter**

(crush it with the back of a spoon to get it to incorporate more easily), **1 tablespoon honey, 1-inch piece grated ginger, 1 grated garlic clove, and 2 thinly sliced scallions** until combined.

To the bowl, add the **thinly sliced head of cabbage** and sprinkle it with **1/2 teaspoon kosher salt**. Use your hands to massage the salt into the cabbage, which will make it more tender and able to absorb the dressing! (Yes, you may get some of the dressing on your hands too!)

Now throw in the **thinly sliced red bell pepper, thinly sliced orange bell pepper, thinly sliced 1/2 red onion, thinly sliced apple, 1/2 cup finely chopped cilantro, 1/2 cup finely chopped mint**. Use tongs or your hands to toss until everything is coated in dressing.

Taste! Sometimes I need to add more salt, or a little drizzle of rice vinegar to make things tangier.

If eating immediately, add the **crushed up Maruchan ramen noodles and 1/3 cup toasted peanuts** now. If eating later, add them right before eating.