

# Peanut Cilantro Coleslaw

**Servings:** 8

**Diet:** Vegan, Vegetarian & Gluten-Free

## Ingredients

- 3 tablespoons white vinegar
- 3 tablespoons oil
- 2 ½ tablespoons crunchy natural peanut butter, no salt added
- 2 tablespoons low-sodium soy sauce
- 2 teaspoons sugar
- ½ head of cabbage, shredded
- 1 red bell pepper, sliced
- 2 large carrots, peeled and grated
- 3 green onions, chopped
- ¼ cup cilantro, chopped

## Instructions

**STEP 1:** In a large bowl, whisk together vinegar, oil, peanut butter, soy sauce and sugar.

**STEP 2:** Add the cabbage, red bell pepper, carrots, green onions and cilantro to the bowl with the dressing and toss to combine.



- **Reduce Food Waste:** When using fresh soft herbs like cilantro, do not waste the stems. These stems have the same flavor as the leaves with added crunch!
- **Make It Gluten-Free:** Use gluten-free soy sauce or tamari instead of regular soy sauce.



Per Serving: 100 Calories | 7g Carbs | 4g Sugar | 2g Fiber | 8g Fat (1g Sat Fat) | 2g Protein | 160mg Sodium  
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