

## Asian-Style Coleslaw

**Kathy's Note:** Napa cabbage, radicchio, snow peas, sweet red pepper and crunchy peanuts mixed with a ginger-spiked sesame oil dressing give plain old coleslaw a new twist. Look for Napa cabbage for this slaw.

### Ingredients:

3 cups thinly sliced Napa cabbage  
1/2 head radicchio, thinly sliced  
1 large carrot, peeled, cut into matchstick-size strips  
1 sweet red pepper, cored and thinly sliced lengthwise  
4 ounces snow peas, stringed, thinly sliced lengthwise  
1 cup shelled peanuts (roasted or unroasted)

2 1/2 tablespoons seasoned rice vinegar  
1 teaspoon Dijon mustard  
1 tablespoon finely chopped fresh ginger  
3 tablespoons vegetable oil  
1 1/2 tablespoons oriental sesame oil  
2 1/2 teaspoons soy sauce

### Instructions:

Combine the cabbage, radicchio, carrot, pepper and peas in large bowl. (Can be prepared 6 hours ahead. Cover and refrigerate.)

Combine vinegar, mustard and ginger in small bowl. Gradually mix in both oils and soy sauce.

Pour dressing and peanuts over salad and toss.

Serves 4 to 6.