

Thai Inspired Kohlrabi Coleslaw

-Serves: 2

-1 small Kohlrabi,
matchsticks

-1 small carrot, shredded

-2 cups cabbage, shredded

-1 tbsp. finely chopped
ginger

-1 green onion, finely
chopped

-1 small red or green chile
(finely chopped)

Dressing:

1 tbsp. rice vinegar

1.5 tbsp. light soy sauce

1 tsp red curry paste

1 tbsp. water

1 tbsp. vegetable oil

1. In a large bowl thoroughly mix all the dressing ingredients until well combined.
2. Set aside. In a separate large bowl toss the vegetables then pour the dressing over them.
3. Gently toss until vegetables are fully coated. Cover and place in the refrigerator for 15 minutes or until ready to serve.
4. Before serving crush desired amount of shelled peanuts. Rinse desired amount of fresh basil leaves.
5. Serve the crushed peanuts and basil on the side to allow each person to top as desired.

Nutritional Facts: 205 Calories, 40g Carbs, 0g Fat, 11g Protein, 2131mg Sodium, 25g Sugar