

# Spicy Asian Coleslaw

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-asian-coleslaw-recipe>

## Ingredients:

- 6 cups cabbage finely shredded, one small head
- 1/4 cup shredded carrots
- 1/4 cup red onion finely sliced
- 2 green onions thinly sliced diagonally
- 1 tablespoon sesame oil
- 2 tablespoons rice wine vinegar or white
- 2 tablespoons soy sauce
- 2 tablespoons smooth peanut butter
- 2 tablespoons cold water
- 2 tablespoons brown sugar
- 1 garlic clove crushed
- 1 tablespoon fresh ginger grated
- 1 teaspoon fresh lemon juice
- 1 tablespoon toasted sesame seeds
- 1/2 teaspoon crushed red pepper flakes
- 1 pinch sugar optional
- 1 handful cilantro leaves fresh
- salt
- pepper

## Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 17 grams
3. Fat: 9 grams
4. Fiber: 4 grams
5. Protein: 5 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 710 milligrams
8. Sugar: 6 grams

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