

URBAN GRILLER

THAI PEANUT COLESLAW

½ cup mayonnaise or plain yoghurt
2 tablespoons crunchy peanut butter
2 tablespoons Thai fish sauce
2 tablespoons sugar
¼ cup red wine vinegar or balsamic vinegar
salt and pepper to taste
½ head of medium cabbage
chopped roasted peanuts

In a blender, whisk mayonnaise, peanut butter, fish sauce, sugar and vinegar together. Quarter the cabbage and slice thinly to get long thin strips. Toss the two together. Garnish with chopped peanuts and serve.

You can add grated carrot and/or red capsicum for a little colour, if desired.