

Crunchy Thai Slaw with Peanuts

Fresh, colorful, and packed with crunch, this Thai-inspired slaw brings together crisp vegetables, fragrant basil, toasted peanuts, and a tangy lime-chili dressing. It's the perfect make-ahead side dish for grilled proteins, seafood, or grain bowls, delivering bold flavor and texture in every bite.

INGREDIENTS

4 cups greens, choy sum, bok choy, napa cabbage

2 cups carrots, shredded

2 cups jicama, shredded

1/2 cup fresh basil, rough chop

DRESSING

1 tablespoon chili crisp

1/4 cup fresh lime juice

1/4 cup avocado oil

2 tablespoons rice vinegar, unseasoned

1 teaspoon maple syrup

salt

1/2 cup peanuts, unsalted, rough chop

SERVES

8

TIME

15 MIN

SPECIAL EQUIPMENT

Mandolin

STORAGE

Store in airtight container in fridge for 2-3 days

STEP 1

Thinly slice the greens and place them in a large mixing bowl. Add the shredded carrots, shredded jicama, and chopped basil. Toss gently to combine.

STEP 2

In a small bowl or jar, whisk together the chili crisp, lime juice, avocado oil, rice vinegar, maple syrup, and salt until well blended. Pour the dressing over the slaw and toss until all the vegetables are evenly coated.

STEP 3

Fold in the chopped peanuts and toss gently to combine.

STEP 4

Allow the slaw to sit for 5-10 minutes to let the flavors meld then transfer to a serving bowl and serve chilled or at room temperature.