

Red Cabbage Slaw with Cashew, Lime, and Basil

Recipe 225 of 365

“Slaw” usually evokes minimally-flavored vegetables clumped together with mayonnaise, but this is about as far from that as you can get: thin slices of cabbage, bell pepper, and scallion are dressed (but not bound) with a bright, tangy, slightly spicy vinaigrette that echoes the flavors of Southeast Asia. Add chicken, snap peas, shredded carrots, cilantro, or mint, if you’d like.

TIME: 30 minutes total

MAKES: 6 servings

1 small red cabbage (about 1 pound), quartered, cored, and thinly sliced
1 red bell pepper, quartered, seeded, and cut into 1” strips
3/4 cup red or white scallions (including green parts), very finely chopped
1/4 cup freshly squeezed lime juice
1 tablespoon fish sauce
2 teaspoons sugar
1/2 – 1 teaspoon sriracha (Thai chili-garlic sauce)
1/4 cup canola oil
2 tablespoons chopped fresh basil
Salt
1 cup roasted, salted cashews, finely chopped

Place the cabbage, peppers, and scallions in a serving bowl. In a small bowl, whisk the lime juice, fish sauce, sugar, and sriracha until the sugar has dissolved. While whisking, add the canola oil in a slow, steady stream, and whisk until combined. Pour the dressing over the vegetables, add the basil, and season with a little salt. Just before serving, stir in the cashews.