



Recipe

THAI COLESLAW

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| 1 pkg (100 g) Asian noodle soup mix | 1/4 cup (50 mL) oil |
| 1/4 cup (50 mL) peanut butter | 8 cups (2 L) coleslaw mix |
| 1/4 cup (50 mL) rice vinegar | 1/3 cup (75 mL) diagonally sliced green onions |
| 2 tbsp (25 mL) sugar | 1/3 cup (75 mL) chopped fresh cilantro |
| 1 tbsp (15 mL) soy sauce | 1/2 cup (125 mL) chopped roasted peanuts |

Crumble noodles from soup mix into a bowl; reserve seasoning packet for dressing. To prepare dressing, whisk together peanut butter, vinegar, sugar, soy sauce and contents of reserved seasoning packet until combined. Gradually whisk in oil until blended. Add coleslaw mix, green onions and cilantro to noodles. Add dressing and toss to combine. Sprinkle with peanuts. Serves 8.

Cook's Note: *The ATCO Blue Flame Kitchen used Sapporo Ichiban Original soup mix in this recipe.*

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