



Peanut – Sesame Slaw with Soba Noodles

Slaw

4 ounces soba noodles
½ green or red cabbage – shredded
4 carrots peeled, shredded or chopped
1 bunch green onions, finely sliced

Dressing

½ cup peanut butter
3 tbl spn white wine vinegar
3 tbl spn toasted sesame oil
3 tbl spn soya sauce
2 tbl spn honey
1/2 tsp spn chili oil
1 tbl spn fresh ginger chopped
2 cloves garlic chopped

Directions

1. Cook soba noodles according to package, drain and rinse with cold water
2. Prepare veggies in bowl, cabbage, carrots, gr onion.
3. Prepare dressing by blending all ingredients in blender till smooth. Add salt / pepper to taste
4. Combine soba noodles, cabbage mix and dressing

Garnish

Cilantro, chopped peanuts, slice of lime

- Add teriyaki chicken on top (chicken chopped cooked in tspn. olive oil and tblspn soya sauce)

Pair with PMV Grenache