



Asian Slaw

- ¼ cup Chinese plum sauce
- 1 tablespoon water
- ½ teaspoon Asian sesame oil
- ½ teaspoon soy sauce
- 4 cups thinly sliced napa cabbage
- 1 cups thinly sliced sugar snap peas
- 1 cups grated carrots
- ½ cup Almond Accents® Honey Roasted Flavored Sliced Almonds

In large bowl, whisk together plum sauce, water, oil and soy sauce. Add cabbage, sugar snap peas and carrots; toss gently until evenly coated with dressing. Transfer to serving dish or 4 plates. Sprinkle with Almond Accents. (Note: 6 cups pre-cut cole slaw mix may be substituted for cabbage, sugar snap peas and carrots.)

Serves 4

Nutrition Information Per Serving: 155 calories; 8 g fat; 0 mg cholesterol; 313 mg sodium; 16 g carbohydrate; 2 g fiber; 4 g protein

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Preparation Time : 10
minutes