PEANUT BUTTER COLESLAW

I love a Thermomix 2-second coleslaw and this Vietnamese-inspired version is my favourite. It's from my book *In the Mix 2: More Great Thermomix Recipes*, where it shares the page with a yummy Quinoa Salad too.

The coleslaw is great for the Christmas table and also for bring-a-plate parties and barbecues

Serves: 8
Time: 5 minutes

INGREDIENTS

Salad
200 grams red cabbage, cut into large chunks
100 grams white cabbage, cut into large chunks
80 grams carrot, peeled and cut into large chunks
1 spring onion, cut into 3 pieces
1 cm fresh ginger
50 grams peanut butter
2 teaspoons mirin
juice of 1 lime
20 grams Kewpie (Japanese) mayonnaise
2 teaspoons sesame oil
1 teaspoons salt flakes

To serve
handful roasted peanuts
teaspoon sesame seeds
few chives, finely chopped

METHOD

1.Place all salad ingredients into the mixing bowl and chop for **1 sec/speed 5**. Scrape down sides of mixing bowl with spatula and chop again for **1 sec/speed 5**.

Tip into a serving bowl and scatter with peanuts, sesame seeds and chives to serve.

Tips
• There's a Vietnamese angle to this peanut-loving recipe so add a handful of Vietnamese mint if you want to theme it even more.

• I haven't bought peanut butter since I bought my Thermomix. I seek the best roasted, unsalted peanuts I can find and blitz them with a big pinch of flaked salt for **1 min/speed 10**.