

SPICY INDIAN SLAW

Yield: 12 portions

Ingredients	Amounts
Ginger, ½" piece, peeled and grated	1 ea.
Lime juice (from about 1 lime)	2 Tbsp.
Citrus vinegar or white wine vinegar	1 Tbsp.
Sugar	3 Tbsp.
Chaat masala	1½ tsp.
Toasted cumin	½ tsp.
Cayenne pepper	1/8 tsp.
Kosher salt	1 Tbsp. plus 1 tsp.
Cracked peppercorns	½ tsp.
Scallions, thinly sliced	18 ea.
Jalapeño (seeded and veined for less heat), finely chopped (optional)	1 ea.
Cherry or grape tomatoes, halved	1 pt.
Cilantro, fresh, finely chopped	½ cup
Mint leaves, fresh, finely chopped	2 Tbsp.
Green cabbage head, halved, cored and finely sliced	1 ea.
Peanuts, roasted, chopped	½ cup

Method

1. Whisk the ginger, lime juice, vinegar, sugar, chaat masala, toasted cumin, cayenne pepper, salt, and cracked pepper together in a large bowl. Add the scallions, jalapeños, tomatoes, cilantro, and mint leaves and toss to combine. Add the cabbage and toss with your hands, making sure to coat it thoroughly with the other ingredients. Sprinkle with the peanuts and serve immediately, or cover with plastic wrap and refrigerate for up to 4 hours, sprinkling with the peanuts just before serving.

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