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Oriental Slaw

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¼ cup silken firm tofu
¼ cup red wine vinegar
1 Tbsp light soy sauce
¼ cup water chestnuts

2 Tbsp sugar
1 Tbsp peanut butter
1 Tbsp water
4 cups shredded cabbage

1. Combine tofu, sugar, vinegar, peanut butter, soy sauce and water in a food processor. Blend until smooth.
2. Toss the dressing with the water chestnuts and cabbage in a large mixing bowl. Chill until ready to serve.

Serves 6