



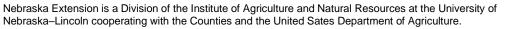
Cabbage Pea Salad

Ingredients:

- 1 10-ounce package frozen peas
- 1 green onion or 2 tablespoons white onion
- 2 cups shredded coleslaw mix
- 1/4 cup sour cream
- 1/4 cup mayonnaise or salad dressing
- 1/4 teaspoon curry powder
- 1 teaspoon yellow mustard
- 1 teaspoon red wine vinegar
- 1/4 teaspoon salt
- Black pepper, to taste
- 1/2 cup roasted peanuts

Directions:

- 1. Wash hands with soap and water.
- 2. Pour frozen peas into a strainer. Run hot water over the peas to thaw, then drain.
- 3. Trim ends off the onion, peel off outer layer and rinse under cool running water. Thinly slice the green onion or finely dice the white onion; set aside.
- 4. Put the coleslaw mix, peas, and onion in a large bowl.
- 5. In a small bowl, combine sour cream, mayonnaise, curry powder, mustard, vinegar, and salt. Add black pepper, to taste.
- 6. Pour dressing over the vegetables and mix thoroughly. Cover and chill before serving.
- 7. Right before serving, sprinkle peanuts over the salad. Yield: 6-8 servings.





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