



# Pea and Peanut Cole Slaw with Creole Mustard Dressing

From [dulcetcuisine.com](http://dulcetcuisine.com)

1-16 oz. package of shredded  
Cole Slaw Mix  
1 c of grated Carrots  
1 Red Bell Pepper, julienne  
1 Yellow Bell Pepper, julienne  
1 c of frozen Petite Peas, thawed  
¼ c chopped Green Onions

Creole Mustard Dressing:  
3.5 oz Dulcet Creole Mustard  
2 T Orange Juice  
1 T Sugar  
½ c Mayonnaise or Yogurt  
Splash of Tabasco (optional)  
½ c Roasted Spanish Peanuts (optional)

1. Combine the first group of ingredients in a bowl and set aside.
2. Whisk together the Creole Mustard Dressing ingredients.
3. Toss the salad with the dressing and top with the roasted peanuts.

Serves 6-8

Notes:

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