

Indonesian

makes about 15 servings ($\frac{1}{3}$ cup serving size)

Ingredients

- 2 packets of *Kashi*™ Pilaf
- 1 cup whole dry roasted peanuts
- 4 teaspoons toasted sesame oil
- 3 cloves garlic, sliced
- 1 medium red onion, diced
- $\frac{1}{2}$ teaspoon cumin
- $\frac{1}{2}$ teaspoon coriander
- $\frac{3}{4}$ cup raisins
- 1 large carrot, cut into match sticks
- 1 cup red cabbage, diced
- 1 pinch salt
- $\frac{1}{4}$ cup water
- 1 red bell pepper, seeded and diced
- $\frac{1}{2}$ bunch cilantro, coarsely chopped
- 4 tablespoons soy sauce
- 2 tablespoons brown rice vinegar
- 2 teaspoons fresh ginger root, grated
- 1 teaspoon crushed red chili flakes
- 2 teaspoons evaporated cane juice crystals

Directions

Cook *Kashi* Pilaf according to directions on the package and set aside. Dry toast peanuts in a small skillet until golden brown and set aside. In a large skillet, sauté garlic and onion in two teaspoons of sesame oil until limp. Add cumin, coriander and stir. Add raisins, carrots, cabbage, salt, water and stir well. Cover with lid, reduce heat to low, simmer for three minutes then remove from heat. In a large mixing bowl, combine sauté mixture with cooked *Kashi* Pilaf, red bell pepper, cilantro, toasted peanuts and mix well. In a small bowl, combine remaining ingredients, whisk together, add to pilaf mixture, stir well and enjoy.

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Kashi