Coconut, Cashew, Chicken Cabbage Salad

1/3 cup flake coconut

1 jalapeno

2 cloves garlic

1/3 cup lime juice

1/4 cup soy sauce

2 1/2 teaspoons sugar

2 shallots, thinly sliced

3 cups shredded cooked chicken

2 cups napa cabbage, shredded

1/2 cup chopped cashews

2 cups fresh basil

2 cups cilantro

Toast the coconut in skillet until lightly browned.

Process jalapeno, garlic, lime juice, soy and sugar until smooth.

Transfer mixture to a bowl and add shallots and chicken. Let sit 10 minutes.

Add cabbage and toss with hands.

Add cashews and coconut and toss.

Add basil and cilantro and toss again.