

Asian Slaw

The warmer weather makes me think of salad. This Salad is Asian inspired, with a food processor it is fast and easy to make. I call this.

Line up of Ingredients

Dressing

1 Cup Canola Oil
1/2 Cup Sesame Oil
6 Tb Apple cider vinegar or lemon juice
1/4 cup Maple Syrup
1/4 cup Dry Mustard Powder
1/4 cup Roasted Garlic
1 tbsp Ground ginger
3/4 cup Tamari
2 Tbsp Sirachi hot sauce

Salad

1 head Napa cabbage
3 carrots peeled
1 4" long piece of daikon radish
1 bunch of green onions chopped on the bias
1/2 cup cilantro leaves
1 red pepper diced
1 cup sesame seeds

In a food processor shred cabbage, carrots and daikon transfer to a bowl.

Slice by hand the red pepper and green onions.

Pour over dressing, just enough to completely wet, season with salt and pepper.

Transfer to a bowl and let flavours develop.

Sprinkle sesame seeds on just before serving.

Left over dressing can be stored for 2 weeks in the fridge.

Did you know?

Daikon radish (Latin *Raphanus sativus*) is also known as Oriental radish, icicle radish or Chinese radish. The roots are fairly large--2-4" in diameter and 8-20" long. daikon is available in specialty groceries or oriental markets. Choose radishes that are pure white, feel firm and heavy, and are free of sprouts, cracks or bruises. Discard green-tops unless the leaves are crisp, green and fresh. If the leaves are good, they can be eaten as well. If you can't find daikon you can use red radishes they taste the same.