

THAI SALAD

Ingredients

4 cups finely shredded Savoy cabbage*
3 cups finely shredded red cabbage
1 cup shredded carrot
1/2 cup sliced pea pods
1/2 cup julienned yellow bell pepper
1/2 cup fine slivers of red onion
1 hot pepper, thinly sliced (I used a red jalapeño)
2/3 cup snipped cilantro (+ upper stems)
loosely packed
1/4 cup snipped mint leaves

Dressing:

3 Tbsp fish sauce
3 Tbsp fresh lime juice
2 Tbsp brown sugar
1 Tbsp toasted sesame oil
1 clove garlic, crushed
1 tsp grated fresh ginger

Garnish:

1/3 cup roasted peanuts
Fresh cilantro and mint
Lime wedges

Directions

1. Put salad ingredients in a large bowl. The above measurements are just suggestions, feel free to add more or less depending on your taste.
2. Whisk together the dressing and give it a taste to adjust any of the flavorings. Toss the salad with the dressing, holding back a little bit; you may not need it all. Toss until the dressing is well distributed.
3. Heap the salad onto a serving platter or bowl. Top with the roasted peanuts. Garnish with lime wedges and more fresh herbs.

*Notes:

-To shred cabbage first remove loose outer leaves, then using large sharp knife, slice the head in half, through the core. Slice the halves again (through the core) and cut out the cores. Shred the quarter pieces on a mandoline slicer on the 1/8" setting for fine even shreds

-To make this salad a meal, add shredded rotisserie chicken, shrimp, salmon, or thinly sliced steak.