
Crunchy Asian Slaw

Total time: 30 min Yield: 6 Servings

Ingredients

1/2 cup rice wine vinegar
3 Tbsp toasted sesame oil
1/2 cup crunchy peanut butter
2 Tbsp soy sauce
3 Tbsp ginger (grated fine)
3 clove garlic (minced)
1 Tbsp honey
1 lime (juiced)
1 tsp hot chili sauce
1 bunch watercress (cut into 1" pieces)
1/2 head red cabbage (sliced thin)
1 large carrot (peeled, julienne fine)
1 red bell pepper (julienne fine)
1 Asian pear (peeled, julienne fine)
1/2 bunch mint leaves (chopped)
1/2 bunch cilantro (chopped)

Prep Time: 30 min Total Time: 30 min

Instructions

In a medium bowl, whisk together and set aside the rice vinegar, sesame oil, peanut butter, soy sauce, ginger, garlic, honey, lime and hot chili sauce.

In a secondary larger bowl, mix the washed and chopped watercress, red cabbage, carrots, red bell peppers, Asian pear, mint, and cilantro. Just before serving toss with the dressing mixture.

Recipe brought to you by:

Chef Ryan Covert

Source:

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