
Crab & Vegetable Kimchee Salad

Total time: 20 min Yield: 2 servings

Ingredients

4 oz daikon (sliced)
4 oz carrot (sliced)
1 cucumber (sliced)
3 green onions (sliced)
1 round onion (small, sliced)
1/2 cup kimchee base
1 Tbsp red wine vinegar
1 Tbsp soy sauce
1 cup lump crab meat or imitation crab
1 head butter lettuce

Prep Time: 20 min Cooking Time: 0 minutes Total Time: 20 min

Instructions

Wash, peel and thinly slice the daikon, carrot and cucumber into strips. Peel and slice the round onion and cut the green onion on the bias.

In a medium bowl, add the kimchee base, vinegar and soy sauce; stir to combine the dressing. Add the crab, daikon, carrot, cucumber, onion and green onion to the dressing and toss gently, being careful not to break the crab.

Serve in lettuce cups or alongside barbecued chicken or steak for a light summer meal. Enjoy with a cold beer.

Recipe brought to you by:

Chef Maka Kwon