
Crunchy Napa Cabbage Slaw

Sunset, January 2014

Internet address:

© 2014 tastingspoons.com



Servings: 8

1. In a large bowl, combine cabbage, snow peas, radishes, green onions, and cilantro.
2. DRESSING: Whisk together sugar, white wine vinegar, soy sauce, garlic clove, ground ginger and toasted sesame oil, and cayenne. Whisk in 1 cup mayonnaise.
3. Add about three-quarters of dressing and the almonds to cabbage mixture; mix to coat. Taste and mix in more dressing if you like. Pour into a serving bowl.

Yield: 14 cups

Per Serving (excluding unknown items): 342 Calories; 30g Fat (74.5% calories from fat); 6g Protein; 17g Carbohydrate; 4g Dietary Fiber; 10mg Cholesterol; 306mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 3 Fat; 1/2 Other Carbohydrates.

1 pound napa cabbage, coarsely shredded

12 ounces snow peas, strings removed, thinly sliced

1 1/3 cups radishes, thinly sliced

1 1/3 cups green onions (including green tops), thinly sliced

1 1/3 cups cilantro, lightly packed, chopped

2/3 cup slivered almonds, toasted

CREAMY SOY DRESSING: (you'll use 3/4 of this to dress the above salad)

3 tablespoons sugar

3 tablespoons white wine vinegar

1 tablespoon soy sauce

1 clove garlic, peeled, minced

1/2 teaspoon sesame oil

1/2 teaspoon ground ginger

1/4 teaspoon cayenne

1 cup mayonnaise

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>