

Asian Cole Slaw

Yield: 10 servings
Preparation Time: 45 minutes
Portion Size: 1 cup (about 5 wt oz)
Calories Per Serving: 190 Kcal

STEP 1			
1 fl oz	Soy sauce		For the vinaigrette: Combine all ingredients except oil and chives. Slowly whisk in oil in to mixture, then stir in the chives.
¼ wt oz	Garlic	minced	
⅓ wt oz	Shallots	diced	
½ fl oz	Mustard, whole-grain		
2 fl oz	Rice wine vinegar		
6 fl oz	Water		
6 fl oz	Sesame oil		
2 tbsp	Chives	finely sliced	
STEP 2			
12 wt oz	Cabbage	shredded	Toss cabbage, carrots, snow peas, radish and ginger with vinaigrette. Refrigerate for 30 minutes.
8 wt oz	Carrots	julienned	
8 wt oz	Snow peas, blanched	cut in thirds	
8 wt oz	Radish	sliced	
2 wt oz	Pickled ginger	minced	
STEP 3			
½ wt oz	Sesame seeds	toasted	Allow excess liquid to drain from salad before serving. Garnish with sesame seeds. Serve on a salad bar, buffet or other serving line. Serving suggestion: Salad can also be used in a variety of wraps and sandwiches.