

Asian Slaw

This salad is delicious on its own or with fish, chicken or beef. You can even use it in a burger. Will keep in the fridge for up to two days.

Ingredients:

½ a small cabbage, finely shredded
¼ a small red cabbage, finely shredded
½ bunch mint leaves, roughly chopped
½ bunch coriander, roughly chopped
Vietnamese mint hand full, (optional)
2 large carrots, grated
12 snow peas, roughly sliced
spring onions, finely chopped
1 tablespoon sesame seeds

Dressing

2 tablespoons olive oil
1 tablespoon sesame oil
3 limes, zest and juice
¼ cup rice wine vinegar
1 tablespoon soy sauce
2 tablespoons sweet chilli sauce

Method:

1. Mix all the vegetables and herbs together in a large bowl and mix well.
2. Mix the dressing ingredients well in a bowl or jar.
3. Pour the dressing over the salad and mix well.
4. Garnish with the sesame seeds.