

Asian Cabbage and Orange Salad with Ginger

FLAVOR PROFILE: ASIAN

SERVES 4

Give this simple cabbage salad an Asian twist by using Napa cabbage, plus Asian flavors such as ginger, sesame, and soy. Green, red, or savoy cabbage could be used as well.

What you need:

- ½ CUP SEASONED RICE VINEGAR
 - 1 TABLESPOON (TBSP) TOASTED SESAME OIL
 - 1 TEASPOON (TSP) GRATED FRESH GINGER
 - 1 TSP HONEY OR BROWN SUGAR
 - 1 TSP SOY SAUCE
 - ½ HEAD NAPA CABBAGE, THINLY SHREDDED
 - 1 NAVEL ORANGE, SEGMENTED, AND EACH SEGMENT HALVED
 - ½ CUP FRESH CILANTRO LEAVES
 - ¼ to ½ TSP KOSHER SALT
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What to do:

1. In a small bowl, mix together the vinegar, sesame oil, ginger, honey, and soy sauce.
2. Put the cabbage, orange segments, and cilantro in another, larger bowl, pour the sauce over them, and toss well.
3. Season with salt.

SUGGESTION: Add chicken and crispy wontons or noodles for an entrée salad.