



Asian Flavored Slaw

Adapted from Bon Appetit - Fast, Easy, Fresh

- 4 cups thinly sliced Nappa cabbage
- 1/2 cup thinly sliced green onion
- 1 cup shredded carrot
- 3 tablespoons unflavored rice vinegar
- 2 tablespoons sesame oil
- 1 tablespoon fresh ginger, minced
- 1 teaspoon sugar

Combine cabbage, carrot, and green onion in a large bowl.

In a separate bowl, whisk together the vinegar, oil, ginger, and sugar. Taste and adjust flavors as needed. Season with a pinch of salt.

Add dressing to vegetables and stir to combine.

Can be made up to two hours ahead. If more than two hours, keep the vegetables and dressing separate until ready to serve.

asian flavored slaw was posted by wendi on 30 december 2009 at bonappetithon.com