

Asian Slaw with Karaage



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Serves: 4



Prep & Cook Time: 35 minutes

Ingredients

4 cups (1 L) julienned red cabbage
1 firm mango, julienned
1/2 red pepper, julienned
1 cup (250 mL) julienned cucumber
1 cup (250 mL) bean sprouts
2 green onions, thinly sliced
12 oz (340 g) Reuven Fully Cooked Karaage
(Product Code 10610), prepare according to package
directions and kept warm

Lime Vinaigrette:

3 tbsp (45 mL) canola oil
2 tbsp (30 mL) lime juice
2 tbsp (30 mL) rice wine vinegar
4 tsp (20 mL) soy sauce
1 tbsp (15 mL) granulated sugar
1 tbsp (15 mL) minced fresh gingerroot

Preparation Instructions

Lime Vinaigrette: Whisk together oil, lime juice, vinegar, soy sauce, sugar and ginger; set aside.

In large bowl, combine cabbage, mango, red pepper, cucumber, bean sprouts and green onions; toss with reserved vinaigrette until well coated. Divide among 4 bowls; top with hot, prepared Karaage.

Tip: Add minced, seeded fresh chili pepper to vinaigrette if desired.

Serve this salad as a main dish or as an appetizer.

