MTV (MEXICO TO VIETNAM) WITH PEANUT, FISH SAUCE DRESSING

RECIPE BY URBAN ROOTS YOUTH
CHEF COACH: ANN AHMED, LAT14 ASIAN EATERY

Makes 8 (1-cup) servings

**SALAD INGREDIENTS**
- 3/4 cup uncooked brown rice
- 1/2 cup dry hominy (or 1 cup canned)
- 1 cup shredded carrot
- 1 cup chopped jicama
- 1 cup chopped bell pepper
- 1 cup shredded Napa or savoy cabbage
- 1 cup cherry tomatoes, halved
- 1/2 cup torn fresh mint leaves
- 1/2 cup chopped green onions
- 8 cups mixed baby salad greens

**DRESSING INGREDIENTS**
- 1 cup mayonnaise
- 1/2 cup lemon juice
- 1/4 cup creamy peanut butter
- 1 Tbsp. fish sauce
- 1 Tbsp. plus 1 tsp. honey
- 1 tsp. chipotle chile seasoning
- 1 tsp. finely chopped garlic

**TOPPER**
- 1/2 cup chopped fresh cilantro
- Tajin Cashews (see recipe below) or chopped roasted cashews

**TAJIN CASHEWS**
Melt 1 tablespoon butter in a nonstick skillet over medium heat. Stir in 1/4 cup sugar and 1 cup whole roasted cashews. Cook, stirring occasionally, for about 5 minutes or until the sugar melts and nuts are coated. Sprinkle with 1 tablespoon Tajin seasoning. Spread the coated nuts onto a foil or parchment-lined baking sheet; allow to cool. Coarsely chop.

**DIRECTIONS**
1. In separate sauce pans, cook brown rice and hominy according to package directions. Let cool.
2. Mix remaining salad ingredients, except the greens, in a large bowl. Stir in rice and hominy.
3. To make the dressing, process all the dressing ingredients in a blender until smooth.
4. Spoon the salad mixture over greens. Drizzle with dressing and sprinkle with cilantro and cashews.