



SPICE IT COOL

WITH CHILI, LIME VINAIGRETTE



RECIPE BY URBAN ROOTS YOUTH
CHEF COACH: YIA VANG, UNION KITCHEN

Makes 8 (generous 1-cup) servings

SALAD MIX

10 oz. uncooked rice noodles
1 cup shredded carrot
1 medium red bell pepper, chopped
1 cup shredded red cabbage
1 cup chopped bok choy (leaves and stems)
½ cup chopped fresh cilantro
½ cup sliced green onion
¼ cup thinly sliced red onion
¼ cup torn fresh mint leaves
¼ cup torn fresh Thai or sweet basil
8 cups mixed baby salad greens

DIRECTIONS

1. Cook rice noodles according to package directions. Let cool.
2. Meanwhile, mix the remaining salad ingredients, except the greens, in a large bowl. Gently stir in the cooked noodles.
3. To make the dressing, process all the dressing ingredients in a blender until smooth.
4. Spoon the salad mixture over the greens. Drizzle with dressing and sprinkle with peanuts and sesame seeds.

DRESSING INGREDIENTS

¾ cup canola oil
¼ cup rice vinegar
3 Tbsp. lime juice
2 Tbsp. fish sauce
2 Tbsp. chili garlic sauce
1 Tbsp. honey
2 tsp. finely chopped garlic
1 ½ tsp. finely chopped ginger
½ tsp. salt

TOPPER

½ cup chopped dry-roasted peanuts
Black sesame seeds

