



Yield: Serves 4-8

Shēng Juǎnxīncài

Shālā

AKA: Chinese Coleslaw

Ingredients:

1 lb Chinese OR Napa Cabbage - finely shredded
2 Large Carrots - peeled and large grated
1 Red Bell Pepper - cored and thin sliced
1 Orange Bell Pepper - cored and thin sliced
1 Bunch Green Onions - thin sliced
⅓ Cup Rice Vinegar
⅓ Cup Extra Virgin Olive Oil
4 Tbs Roasted Sesame Seeds
2 Tbs Asian Chile Oil
2 Tbs Soy Sauce
1 tsp Sesame Oil
¾ tsp Granulated Sugar
¼ tsp White Pepper
Kosher Salt to taste

Preparation:

- 1) In a large bowl, whisk together the vinegar, olive oil, chile oil, soy sauce, sesame oil, sugar, and pepper until smooth and well integrated (DO NOT add kosher salt until step 3 IF NEEDED)
- 2) Fold in cabbage, carrot, bell pepper, and green onion and toss until completely coated
- 3) Adjust seasoning
- 4) Cover and chill in refrigerator for at least 30 minutes (up to 2 hours) for flavors to meld
- 5) Add sesame seeds and toss to combine
- 6) Serve chilled or slightly below room temperature