

---

# Crunchy Asian Slaw

Total time: 30 min Yield: 6 Servings

## Ingredients

1/2 cup rice wine vinegar  
3 Tbsp toasted sesame oil  
1/2 cup crunchy peanut butter  
2 Tbsp soy sauce  
3 Tbsp ginger (grated fine)  
3 clove garlic (minced)  
1 Tbsp honey  
1 lime (juiced)  
1 tsp hot chili sauce  
1 bunch watercress (cut into 1" pieces)  
1/2 head red cabbage (sliced thin)  
1 large carrot (peeled, julienne fine)  
1 red bell pepper (julienne fine)  
1 Asian pear (peeled, julienne fine)  
1/2 bunch mint leaves (chopped)  
1/2 bunch cilantro (chopped)

Prep Time: 30 min Total Time: 30 min

## Instructions

In a medium bowl, whisk together and set aside the rice vinegar, sesame oil, peanut butter, soy sauce, ginger, garlic, honey, lime and hot chili sauce.

In a secondary larger bowl, mix the washed and chopped watercress, red cabbage, carrots, red bell peppers, Asian pear, mint, and cilantro. Just before serving toss with the dressing mixture.

## Recipe brought to you by:

Chef Ryan Covert

## Source:

Chef Ryan Covert