

[Napa Cabbage Asian Slaw](#)

From the website "Kalynn's Kitchen"

Prep Time 25 minutes

Cook Time; 2 minutes

Prep Time: 25 minutes

Total Time: 27 minutes

Yield: 6 generous servings

INGREDIENTS:

- 1 small head Napa cabbage, thinly sliced then coarsely chopped (see notes)
- 1 C thinly and diagonally-sliced sugar snap peas
- 1 C radishes, sliced into half-moon shapes
- 1/2 cup sliced green onion
- 1/2 cup chopped cilantro (see notes)
- 1/2 cup sliced almonds, toasted

DRESSING INGREDIENTS:

- 1 T white wine vinegar or white balsamic vinegar
- 1 T Golden Monkfruit Sweetener, or sweetener of your choice (see notes)
- 1 tsp. soy sauce or Gluten-Free Soy Sauce (see notes)
- 1/2 tsp. crushed garlic puree or minced garlic
- 1/4 tsp. Asian sesame oil
- 1/4 tsp. ground ginger puree or minced ginger
- 1/4 tsp. Sriracha sauce or other hot sauce (more or less to taste)
- 1/3 cup mayo
-

INSTRUCTIONS

1. Thinly slice Napa cabbage, then coarsely chop to make about 4 cups shredded cabbage.
2. Trim both ends of sugar snap peas, then thinly slice on the diagonal to make 1 cup sliced peas.
3. Trim both ends of radishes and wash if needed, then cut in half lengthwise and cut into half-moon slices.
4. Slice green onions to make 1/2 cup.
5. If using cilantro, wash, spin dry or dry with paper towels, and then chop enough to make 1/2 cup chopped cilantro, or a bit more won't hurt.
6. Put Napa cabbage, sugar snap peas, radishes, green onions (and cilantro if using) into salad bowl.
7. In a bowl or glass measuring cup stir together the white wine vinegar, sweetener, soy sauce, garlic puree, sesame oil, ginger puree, and Sriracha sauce . I recommend doubling the dressing; it is good on so many things!
8. Whisk in the mayo until ingredients are well combined.
9. Toss salad ingredients, add enough dressing to coat ingredients, and toss again.
10. Toast the sliced almonds in a dry pan over high heat for 1-2 minutes (just until the nuts are fragrant).
11. Add almonds to the salad and toss gently.
12. Serve immediately.