

Asian Inspired Salad with Ginger Dressing



Most of you know that salad is my favorite food. That may sound crazy, and there are days I crave many other things, but day in and day out I eat salad, many, many salads. So, when we cook Asian food, and it is often, Peter doesn't think about salad. This summer, however, I was thinking about the vegetables we had in the garden and how good a salad would taste with some other things he was making, so I came up with this. Really great with an Asian inspired meal, or just in general. The ginger dressing makes it!

Salad – serves 4

8 big handfuls (or a small head) Napa cabbage torn or cut into wide strips.

8-10 radishes, any kind, sliced

Bunch of scallions or fresh chives chopped

1 cucumber sliced

2-3 handfuls of bean sprouts

2 handfuls blanched green beans

Cup of sliced colorful (orange/red) peppers

½ medium sweet onion sliced

Dressing

4" piece of fresh ginger chopped fine or grated

1/3 cup of olive oil

¼ cup of rice wine vinegar

1 T of lemon juice (optional)

Put all the ingredients for dressing in a jar and shake till well blended

Place all the vegetables in the bowl (cabbage on the bottom-finish with bean sprouts).

Toss with Dressing and salt and pepper to taste

Note: you can play around with the vegetables depending on what you have – the napa cabbage is the key ingredient.... staying with the Asian theme.