Asian Coleslaw

Fresh from the garden: cabbage, carrots, chillies, coriander, daikon, garlic, limes, mint, red onion

Recipe Source: Stephanie Alexander Kitchen Garden Foundation

This delicious fresh salad is a more interesting variation on the traditional carrot, cabbage and mayo version, full of tasty fresh ingredients from the garden and focusing on Asian flavours.

Equipment:
- chopping board
- knives – 1 small, 1 large
- medium saucepan with lid
- ladle
- tongs
- plate
- plastic film
- 1 large bowl
- citrus juicer
- metric measuring spoons and cups
- vegetable peeler
- food processor with shredding disc, or vegetable slicing gadget
- tea towel
- large metal spoon
- serving bowl for each table

Ingredients:
- 1 carrot
- 1 daikon
- ½ cabbage
- 1 small red onion
- 20 mint leaves
- 12 stems coriander

For the dressing:
- 3 garlic cloves
- 1 long red chilli
- ¼ cup lime juice
- 1 tablespoon rice vinegar
- ½ cup fish sauce
- ¼ cup vegetable oil
- 2 tablespoons sugar

What to do:
- Peel and finely chop the garlic, and place it in the bowl.
- Cut the chilli in half lengthways and slice it as finely as you can. Place in the bowl.
- Juice the lime. Add the lime juice, rice vinegar, fish sauce, oil and sugar to the bowl, and stir.
- Peel the carrot and daikon. Shred the carrot and daikon using the food processor or slicing gadget, and add to the bowl.
- Shred the cabbage and add to the bowl.
- Peel the red onion, cut it in half lengthways and slice each half into fine rings. Add to the bowl.
- Wash and dry the herbs and set aside some leaves to use as a garnish. Shred the rest of the mint and coriander
- Mix all the ingredients together, place in serving bowls and garnish with reserved herbs.