

## Asian Coleslaw

**Season:** Winter/Spring

**Type:** Salads

**Difficulty:** Easy

**Serves:** 30 tastes in the classroom  
or 6 at home

**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  
⅓ cup fish sauce  
½ 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 the coriander.
- Mix all the ingredients together, place in serving bowls and garnish with reserved herbs.

