

# Napa Cabbage Salad

Makes 6

We had this at our cookbook dinner and Sally really liked it. The original recipe is from Essential Pepin cookbook.

## Ingredients:

- 2 cloves of garlic (2 tsp.)
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. Dijon mustard
- 1 Tbsp. red wine vinegar
- 1 Tbsp. light soy sauce
- 3 Tbsp. vegetable oil
- 1 Tbsp. toasted sesame oil
- 1 firm head of napa cabbage (1 lb.)
- 3 Tbsp. walnuts, chopped

## Equipment:

- Salad spinner



## Napa Cabbage Salad:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and dice 2 cloves of garlic (2 tsp.)	2
	Chop 3 Tbsp. walnuts	1
	Combine all the ingredients except the cabbage and walnuts in a salad bowl.	5
	Trim the cabbage and cut into 1" wide strips (8 cups)	3
	Wash cabbage and spin dry in a salad spinner	3
	Combine cabbage and walnuts with the dressing.	2
	Let stand to combine flavors	10
	<b>Total</b>	<b>26 min.</b>