

Asian slaw

 [bbc.co.uk/food/recipes/asian_slaw_78952](https://www.bbc.co.uk/food/recipes/asian_slaw_78952)

Ingredients

For the slaw

- ½ Chinese cabbage, finely shredded
- ½ red cabbage finely shredded
- 1 red onion, peeled, finely chopped
- 4 spring onions, trimmed, finely sliced at an angle
- 3 pak choi, cut in half lengthways, finely sliced
- 150g/5oz fresh beansprouts
- 75g/3oz mangetout, julienned
- 1 bunch fresh mint leaves
- 1 bunch fresh coriander, leaves only
- 75g/3oz Japanese pickled ginger (available from Asian supermarkets)

For the dressing

- 125ml/4½fl oz rice wine vinegar
- 1 tsp sea salt flakes
- 125ml/4½fl oz extra virgin olive oil
- 2 limes, juice only
- 2 tbsp sesame oil
- 4 tbsp mirin
- 1 tbsp finely grated fresh ginger

Method

1. For the slaw, mix together all the slaw ingredients in large bowl.
2. For the dressing, whisk all of the dressing ingredients together until well combined. Drizzle over the slaw and mix until all the vegetables are well coated in the dressing. Serve.