**VIETNAMESE SALAD**

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**LEE GROSS**

*This healthy, quick salad has great crunch and lots of refreshing flavors. It’s wonderful on its own and also takes well to simply prepared proteins; grilled fish, shrimp, chicken or tofu are great. This comes to us from one of our favorite home chefs, Lee Gross.*

**SERVES 4**

4 large bok choy leaves, rough bottoms discarded, stems cut into ¼” bias and leaves shredded

4 big leaves Napa cabbage, shredded

1 bunch watercress (discard thick stems), roughly chopped

1 large carrot, peeled and cut into matchsticks

the leaves from about 8 stems each basil, mint, cilantro, roughly chopped

½ small cucumber, thinly sliced on the bias

1 red Thai chili (or more…or less), thinly sliced

½ cup roasted, salted peanuts, roughly chopped

[Vietnamese Dressing](http://goop.com/recipes/vietnamese-dressing/)

grilled fish, shrimp, tuna, chicken, or tofu for serving (optional)