

Vietnamese coleslaw

By Shannon Bennett

25 minutes

Preparation time

10 minutes

Cooking time

8 servings

Serves



INGREDIENTS

- ¼ red cabbage
- ¼ wombok
- 1 red onion
- 1 carrot
- ½ small daikon radish
- 2 long red chillies
- 5 spring onions (green onions)
- 1 lemon, finely zested
- 1 bunch coriander, washed
- 2 stems Vietnamese mint
- 1 clove garlic, crushed
- 100 g bean sprouts, debearded

Dressing

- 60g sugar
- 60 ml coconut water
- 60 ml rice vinegar
- Juice of 2 limes
- 60 ml fish sauce
- 125 ml sunflower oil
- A pinch chilli flakes

To serve

- ½ cup roasted crushed peanuts

METHOD

1. Thinly slice cabbage, wombok and onion on a mandolin into a large bowl.
2. Change the blade on the mandolin to a “spaghetti” blade and slice the carrot and daikon.
3. Slice the chillies very finely lengthways.
4. Finely slice the spring onions on the diagonal.
5. Pick the leaves of the coriander and Vietnamese mint.
6. Combine all the dressing ingredients in a clean screw top jar. Secure the lid and shake well to combine.
7. Gently toss all salad ingredients together.

To Serve

1. Dress lightly just before serving and garnish with crushed peanuts.

Hints and tips

- A mandolin is a slicer used for slicing very thinly. They are widely available through Asian grocers or online. If you do not have a mandolin, finely slice or use slice attachment on a food processor.
- Debeard bean sprouts by using your fingers to snap off the stringy tail.