

Fusion Slaw Salad with Sesame Vinaigrette

2 cups Napa cabbage, shredded
2 cups red cabbage, shredded
1 cup carrots, shredded
3 scallions, chopped
1 jalapeño, seeded and finely diced
½ cup cilantro, chopped
3 T toasted sesame oil
2 T white balsamic vinegar
2 T garlic chili pepper sauce
1 T minced fresh ginger
sea salt and pepper, to taste
½ cup low salt dry roasted peanuts, chopped (optional)
2 cups skinless, boneless rotisserie chicken, chopped (optional)
toasted sesame seeds, to garnish

In a large bowl, combine Napa cabbage, red cabbage, carrots, scallions, jalapeño and cilantro. To make vinaigrette; in medium mixing bowl, whisk together toasted sesame oil, vinegar, garlic chili pepper sauce and ginger. Season vinaigrette with salt and pepper to taste. Toss cabbage mixture with sesame vinaigrette. Toss with peanuts and rotisserie chicken if desired. Garnish with toasted sesame seeds to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN