

# Asian Pea Shoot Salad

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## Ingredients

1/2 head	Napa cabbage, chopped
1 oz	Long pea shoots, chopped
1 stalk	Celery, diced
1/4 cup	Fresh basil, chopped
1/4 cup	Fresh cilantro, chopped
1/4 cup	Roasted peanuts, chopped
	Lemon zest
<b>Dressing</b>	
2 T	Olive oil
1 T	Sesame oil
1 T	Rice Vinegar
2 T	Soy sauce
Pinch	Salt
	Sliced lemon for garnish

## Method

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1. Halve the Napa cabbage and chop into bite sized pieces.
2. Combine the cabbage with the remaining chopped ingredients.
3. Sprinkle the greens with lemon zest and combine.
4. Whisk together the dressing ingredients or blend with an immersion blender if available.
5. Toss the greens with enough dressing to coat.
6. Garnish the salad with sliced lemon, peanuts, and herbs or microgreens.
7. Serve with additional dressing on the side.

The Napa cabbage does not wilt like lettuce so extras can be chilled and served again the next day.

## Food Safety Reminders



Wash hands with soap and water before starting.  
Wash anything that touches raw meat or eggs.  
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.  
Wear gloves when handling ready to eat foods.  
Follow proper cook-to and holding temperatures.

## Notes

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The dressing is delicious served with roasted pork and peanuts.