



VIETNAMESE COLESLAW *Salad*

Ingredients:

1 small carrot, sliced into ribbons with a vegetable peeler

½ cup finely shredded green cabbage (wombok)

½ cup finely shredded red cabbage

½ small yellow capsicum, thinly sliced

½ bean sprouts

2 green onions, thinly sliced

¼ cup coriander/cilantro leaves

¼ cup fresh lime juice

1 clove of garlic, crushed

Method:

- Place carrot, cabbage, capsicum, sprouts, onion and coriander in a bowl and toss gently to combine.
- Whisk together lime juice and garlic and drizzle over the salad to serve.

You can add tofu, egg, fish, chicken or meat to the salad.

