

Hot and Sour Slaw

Jacob · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

Bok choy is in the cabbage family and is very popular in China. In this recipe it is shredded to resemble a coleslaw, but that is where the resemblance to that creamy classic ends. This dish is very spicy and full of flavor. It not only tastes great but is strangely fun to eat. If you have chile paste, use 2 teaspoons of that instead of the red pepper flakes.

Ingredients

- - 1 medium head bok choy
- shredded - 1 large red bell pepper
- thinly sliced - 4 green onions
- chopped - ½ teaspoon red pepper flakes - 1 teaspoon Dijon-style prepared mustard - ¾ cup cider vinegar - 2 cloves garlic
- minced - 1 tablespoon minced fresh ginger root - 1 tablespoon white sugar - 1 teaspoon salt - 1 teaspoon vegetable oil

Instructions

1. Combine bok choy
2. red bell pepper
3. and scallions in a large bowl. In a smaller bowl
4. whisk together red pepper flakes (or chile paste)
5. mustard
6. apple cider vinegar
7. garlic
8. ginger
9. sugar
10. salt
11. and oil. Pour this spicy dressing over the chopped vegetables
12. and toss well. Refrigerate for 1 hour
13. then toss again. Taste salad
14. and add more chile paste
15. salt
16. or sugar to taste before serving.