



# ASIAN NAPA CABBAGE SLAW



**SENSORY OBJECTIVES:** BOTH PARTS OF THE DRESSING (HORSERADISH ROOT AND SEASONED RICE VINEGAR) ARE STRONG. THE CABBAGE WILL BE VERY CRISP AND ONCE YOU DRESS IT, IT WILL SOFTEN.

**SPEECH OBJECTIVES:** WHICH INGREDIENT IS THE ACID? DO YOU KNOW WHAT “SLAW” MEANS? IT IS A MIXTURE OF ITEMS ALL SLICED THINLY AND TOSSED WITH A DRESSING. THERE ARE OTHER KINDS OF SLAW LIKE COLESLAW, BROCCOLI SLAW, AND FRUIT SLAW.

## **INGREDIENTS:**

- 1 HEAD NAPA CABBAGE
- 1 PEELED CARROT
- 1/2 CUP SEASONED RICE VINEGAR
- 1 TSP GRATED HORSERADISH ROOT

## **NOTES:**

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## **INSTRUCTIONS:**

WHISK TOGETHER DRESSING INGREDIENTS AND SET ASIDE. WASH CABBAGE AND DRY WELL CUT LEAVES CROSSWISE SO IT LOOKS LIKE RIBBONS, PLACE IN LARGE GLASS BOWL SHRED CARROT AND ADD TO CABBAGE.

TOSS WITH DRESSING. I SOMETIMES ALSO TOSS IN A FEW DROPS OF SOY SAUCE GREEN ONION AND RED PEPPER CAN ALSO BE ADDED, IF YOU LIKE.