



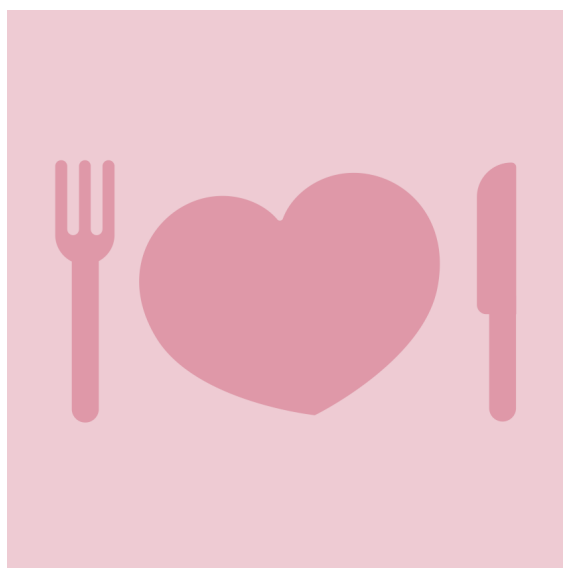
# VIETNAMESE COLESLAW

This very light and refreshing salad goes very well with duck.

**Difficulty:** Easy

**Serves:** 4 - 6

**Prep:** 15 minutes



## INGREDIENTS

### Salad

1 red onion, peeled & shredded  
2 cloves garlic, chopped  
1 knob ginger, grated, same size as garlic  
1/4 cabbage, shredded  
1 carrot, grated  
2 sprigs mint, leaves finely chopped

### Dressing

2 tbsp fish sauce  
4 tbsp rice wine vinegar  
2 tsp castor sugar  
1 tsp sweet chilli sauce

### Topping

Unsalted peanuts (chopped)  
Fried shallot flakes

## METHOD

1. Combine the ingredients for the salad dressing and mix well in a large bowl.
2. Add the onion, garlic and ginger and allow to stand for 20 minutes this allows the flavours to develop.
3. Add the cabbage, carrot, mint leaves and mix well.
4. Place in to a serving dish and sprinkle with chopped peanuts and the shallots.

### CHEF'S TIPS

Serve with Luv-a-Duck Peking Roasted Duck Legs or duck portions of your choice.

You could also add any of these salad ingredients: finely sliced water chestnuts, celery, bean shoots or basil.