# Sesame Napa Cabbage Salad

## Description

I absolutely love napa cabbage. First off, it's so pretty - think cabbage gone glamorous. It has great color - all shades of bright green - and texture. Then, pair that with a whole bunch of green onions and cilantro, then some crunchy, sweet snow peas and toasted slivered almonds. Whisk up a deliciously sweet and tangy sesame soy dressing and drizzle and toss just before serving. People will be asking who made the salad.



## Summary

**Yield:** 8
**Prep Time:** 15 minutes
**Category:** Salads
**Cuisine:** American

## Ingredients

- 1 head napa cabbage roughly chopped
- 12 oz snow peas chopped
- 1 bunch of green onions sliced
- 1 bunch cilantro chopped
- 2/3 cup slivered almonds toasted
- 3 tbsp rice vinegar
- 2 tbsp sugar
- 2 tbsp soy sauce
- 1 clove garlic minced
- 1/2 tsp sesame oil
- 1/2 tsp fresh ginger, grated or finely chopped
- 1/4 tsp cayenne
- 1/2 cup mayonaise

## Instructions

To a large bowl, add the salad ingredients and gently toss.

In a smaller bowl, whisk together the dressing ingredients.

Just before ready to serve the salad, pour the dressing over top and toss (you may not need all the dressing, so start with half, toss, and taste. Add more if needed).

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## Notes

One note: next time I make this, I will add thinly sliced red bell pepper or radishes for a pop of color, just to make it even prettier and more glamorous. If you want to transform this from a side dish to an entree salad, add chopped grilled chicken or crumbled bacon. Yum.