

Asian Slaw with Sesame Soy Dressing

Prep time

10 mins

Cook time

20 mins

Total time

30 mins



Google Chef inspired-Asian Slaw with Sesame Soy dressing

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Serves: 4

Ingredients

- 1/4 cup- soy sauce
- 1/4 cup-rice vinegar
- 6 tablespoons-sesame oil
- 2 tbs.-sugar
- 1 tsp. -sesame seeds
- 1 tsp shredded-ginger
- 1 clove crushed-garlic
- 4 cups shredded cabbage mix
- 2 cups shredded carrots
- 2 green onions
- 16 (3.5 inch square) wonton wrappers, shredded

Instructions

1. Preheat oven to 350 degrees. Spray a large shallow pan with nonstick vegetable spray; arrange shredded wontons in a single layer and bake until golden brown, about 20 minutes. Cool.
2. While wontons are cooling, combine soy sauce, rice vinegar, sesame oil, sugar sesame seeds, ginger and garlic together in a bowl, whisk
3. In large bowl empty shredded cabbage mix, carrots and chopped green onion.
4. pour dressing on salad
5. toss to mix and add wontons on top
6. Serve!

Recipe by MyRD Nutritionist at <http://myrdn.com/327/>