



Thai Salad with Orange-Ginger Vinaigrette

Yield: 8-10 servings

1	Green Cabbage, small head, shredded
1	Red Cabbage, small head, shredded
1 c.	Carrots, shredded
1.	Red Onion, thinly sliced
½ c.	Green Onion, chopped
1 c.	Peanuts, roasted, unsalted
¼ tsp.	Red Pepper Flakes
1 to 2 tsp.	Black Sesame Seeds
½ c.	Parsley or Cilantro, chopped
16 oz.	Extra Firm Tofu, cubed and sautéed in sesame oil

1. Combine the cabbages, carrots, red onion, green onion, peanuts, red pepper flakes, sesame seeds, parsley or cilantro, and tofu in a large bowl.
2. Pour vinaigrette (recipe below) over vegetable mixture and mix together approximately one hour before serving.

Orange -Ginger Vinaigrette:

¼ c.	Orange Juice
¼ to ½ c.	Seasoned Rice Vinegar
3 Tbsp.	Maple Syrup
2 Tbsp.	Minced Ginger
2 tsp.	Garlic
2 Tbsp.	Toasted Sesame Oil

1. Whisk ingredients together in a small bowl.
2. Slowly whisk in oil.