

# J. Rickards Winery



## ASIAN SLAW WITH SESAME GINGER DRESSING

Prep time: 5 min | Assembly time: 15 min | Total time: 20 min | 8 servings

Recommended wine pairing: *J. Rickards Ava Rae Rosé*

### INGREDIENTS

#### FOR THE SLAW

- 1/3 cup cashews, chopped
- 1 Tbsp sesame seeds, black or white
- 3 cups shredded red cabbage
- 1 cup cooked quinoa
- 1 cup carrots
- 1/4 cup fresh cilantro, chopped
- 2 green onions, chopped (green parts only)

#### FOR THE DRESSING

- 1/4 cup unseasoned rice vinegar
- 1 tsp fresh ginger, finely grated
- 1 clove garlic, finely shaved
- 1 Tbsp honey
- kosher salt and pepper to taste
- 1/4 cup extra virgin olive oil
- 2 Tbsp sesame oil, light or dark

### DIRECTIONS

#### THE SLAW

- 1 Preheat oven to 350°F. Toast sesame seeds and cashews by placing them on a sheet pan in a preheated oven until golden brown, about 3 minutes. Allow to cool. Cover and store at room temperature until ready to dress and serve the salad.
- 2 In a large mixing bowl, combine cabbage, cooked quinoa, carrots, cilantro, and green onions. Cover and refrigerate until ready to dress and serve.

#### THE DRESSING

- 3 In a mixing bowl or lidded jar, mix together rice vinegar, ginger, garlic, honey, salt, and pepper.
- 4 Slowly drizzle in olive oil and sesame oil, continually whisking until well-blended and creamy.
- 5 Cover and refrigerate until ready to dress and serve.
- 6 Just before serving, add toasted nuts and seeds to the salad. Toss all ingredients together with the sesame ginger dressing.

