



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Mango, Papaya and Cabbage Slaw

Serves 6. This recipe was inspired by Yotam Ottolenghi, author of the cookbook "Plenty".

INGREDIENTS

For Dressing:

6-1/2 tablespoons lime juice

1 lemongrass stalk, minced

3 tablespoons maple syrup

2 tablespoons toasted sesame oil or black sesame oil

1 tablespoon soy sauce

1/2 teaspoon red chile flakes (optional)

4 tablespoons neutral oil, such as canola or grapeseed oil (olive oil OK too)

For Salad:

7 inner leaves savoy cabbage (6 ounces), finely shredded/thinly sliced

1/2 a red cabbage (10 ounces), finely shredded/thinly sliced

1 mango, peeled and cut into thin strips

1/2 a papaya, peeled and cut into thin strips

1 serrano pepper, finely sliced (optional)

1-1/4 cups roasted and salted cashews, roughly chopped (pine nuts a good alternative, toast in oven or in skillet first for best flavor)

1/4 cup fresh mint (sliced in very thin ribbons/chiffonade)

1-1/2 cups cilantro, roughly chopped

DIRECTIONS

For the dressing:

1. Combine the lime juice, minced lemongrass, maple syrup, sesame oil, soy sauce, and red chile flakes in a small saucepan, and reduce over medium-high heat until thick and syrupy. Set aside, and allow to cool.

2. Once cooled, strain through a fine-mesh sieve, pushing on the solids with a spoon to ensure the maximum yield. Discard solids, and add the neutral oil, whisking to combine.

For the salad:

1. Toss together the cabbages, mango, papaya, serrano pepper, nuts, herbs, and dressing in a large salad bowl.

2. Add additional salt to taste, and serve.

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