

Starport Foods

Osaka Miso Asian Coleslaw



Serves 8

- ¾ C. **Osaka Miso Sauce** (Starport 414 Gluten Free)
- 2 ½ C. Napa Cabbage, shredded
- 1 C. Red Cabbage, Shredded
- 3 each Green Onions, chopped
- ½ C. Snow Peas
- ½ C. Carrots, julienne sliced thin
- 1 Tbsp Roasted Sesame Seeds
- 2 Tbsp Cilantro (optional)

Instructions

1. Shred the Napa Cabbage and the Red Cabbage, removing the hard center core.
2. Chop the Green Onions
3. Julienne slice or grate the Carrots
4. Mince the Cilantro
5. Place all into a large salad bowl and toss to combine.
6. Add the Osaka Miso Sauce and toss to combine.
7. Cover and refrigerate for at least 30 minutes.
8. Sprinkle in the Roasted Sesame Seeds and Cilantro (optional) and toss again.

Suggestions:

1. Add shredded cooked chicken, diced ham, bay shrimp, crab meat
2. Add any of the following vegetables: bean sprouts, shredded Daikon or Jicama, Pineapple chunks, dried cranberries.
3. Add almonds, cashews, peanuts, sunflower seeds, pepitas.