

Asian Pear Slaw



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Asian Pear Slaw

Ingredients

- ½ head of purple cabbage, julienned (cut into thin strips)
- 2 Asian pears, peeled and julienned
- 1 carrot, julienned
- ¼ cup finely chopped fresh cilantro leaves
- 2 green onions, thinly sliced
- ½ inch piece of fresh ginger, finely grated
- 2 tablespoons fresh lime juice
- 2 tablespoons apple cider vinegar
- ¼ teaspoon finely chopped Thai red pepper (optional)

Instructions

1. Whisk together the ginger, lime juice and apple cider vinegar, then toss with the remaining ingredients.
2. Plate, and top with fresh cilantro. Let stand for a few minutes before serving.
3. Serve and enjoy!