

GOOP



Vietnamese Salad

Serves: 4

Time: 15 minutes

ingredients

- 4 large bok choy leaves, rough bottoms discarded, stems cut into 1/4" bias and leaves shredded
- 4 big leaves Napa cabbage, shredded
- 1 bunch watercress (discard thick stems), roughly chopped
- 1 large carrot, peeled and cut into matchsticks
- the leaves from about 8 stems each basil, mint, cilantro, roughly chopped
- 1/2 small cucumber, thinly sliced on the bias
- 1 red Thai chili (or more...or less), thinly sliced
- 1/2 cup roasted, salted peanuts, roughly chopped
- Vietnamese Dressing (see recipe below)
- grilled fish, shrimp, tuna, chicken, or tofu for serving (optional)

preparation

Toss the bok choy, cabbage, watercress, carrot, herbs, cucumber, chili and 1/4 cup of the peanuts together with enough dressing to coat. Serve sprinkled with the remaining peanuts and whatever protein you like.