

Napa Cabbage Picnic Salad Recipe

Elise | simplyrecipes.com

2/3 cup slivered almonds
8 cups (1 lb) coarsely shredded napa cabbage
12 ounces snow peas, strings removed, rinsed and thinly sliced
1 1/3 cups thinly sliced radishes
1 1/3 cups thinly sliced green onions (including greens)
1 1/3 cups lightly packed fresh cilantro leaves

Dressing ingredients:

3 Tbsp rice vinegar (seasoned or unseasoned)
2 Tbsp sugar
2 Tbsp soy sauce
1 clove peeled and minced garlic
1/2 teaspoon toasted sesame oil
1/2 teaspoon ground ginger
1/4 teaspoon cayenne powder
1 cup mayonnaise

1 Spread almond slivers out in a single layer on a rimmed baking sheet. Toast in a 350°F oven for 5-10 minutes, until nicely browned. OR toast in stick-free or cast-iron skillet on medium high, stirring frequently until browned. Set aside.

2 Combine cabbage, snow peas, radishes, green onions, cilantro in a large bowl. Can make this step a day or two ahead.

3 In a separate bowl, mix together the rice vinegar, sugar, soy sauce, garlic, sesame oil, ginger, and cayenne until sugar has dissolved. Whisk in the mayonnaise.

4 When ready to serve, gently combine the dressing and almonds with the cabbage mixture. Serves 14-16.

Roasted Baby Napa Cabbage

Kate Gillingham-Ryan | www.thekitchn.com

1 1/2 lbs baby Napa cabbages

3 tablespoons olive oil

1/4 cup chicken stock or water

1/2 teaspoon coarse salt

1/2 teaspoon freshly ground black pepper

1 tablespoon balsamic vinegar

2 teaspoons honey

2 tablespoons bread crumbs

Preheat oven to 400°. Place rack on center rung. Grease baking dish (9"x13" or close) with 1 tablespoon of the oil.

Peel off and discard any distressed outer leaves on the cabbages. Cut each cabbage in half (or quarters if using a large cabbage) and arrange pieces, cut side down, in a single layer in the dish. Drizzle over remaining 2 tablespoons oil and stock. Sprinkle with salt and pepper. Cover tightly with foil, and place in oven to cook until the vegetables are tender, about 1 hour. Meanwhile, make a syrup by whisking together the vinegar and honey.

Remove foil, carefully flip the cabbage with tongs and evenly drizzle the vinegar and honey syrup, then the breadcrumbs across cut sides of cabbage. Cook, uncovered, another 10-15 minutes, until cabbage begins to brown. Serve warm or at room temperature.