



Asian Style Coleslaw
RECIPE

Asian Style Coleslaw



<?xml version="1.0"?>

TIME

20 Minutes

INGREDIENTS

10 items

MAKES

12 servings

A quick and easy veggie salad to serve with coleslaw dressing – an Asian inspired salad with ingredients designed to give lots of crunch, texture contrast, and vibrancy. A sturdy salad that can be made and dressed ahead of time if needed.

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INGREDIENTS

- ½ small Red Cabbage, shredded
- ¼ small Savoy Cabbage, shredded
- ¼ small Wombok Cabbage, shredded
- 2 Carrots, peeled into ribbons
- 6 Brussel Sprouts, shredded
- 2 tbsp. finely chopped fresh Mint leaves, plus more for garnish
- 2 tbsp. finely chopped fresh Coriander leaves, plus more for garnish
- 4 tbsp. of MasterFoods™ Professional Coleslaw Dressing, plus more if needed
- 3 small Radishes, very finely sliced
- Lime Wedges, to serve

PRODUCTS USED



MasterFoods Professional Gluten Free Coleslaw Dressing 2.5kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1

Mix all the cabbages, carrots, brussels sprouts and chopped herbs together and stir through the coleslaw dressing.

2. 2

Place the coleslaw on a plate or platter and arrange the radishes on top.

3

Garnish with the remainder of the fresh herbs and serve with lime wedges.

Tips:

1

For crunch and texture, add some crispy shallots, fried garlic chips, toasted almonds, or pepitas.

2

Shake over some MasterFoods™ Professional Chilli Sprinkle for added heat.

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[**Choc-Berry Bircher Muesli**](#)

Cooking time

10 min

Ingredients

11 items

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[**Shredded Barbecue Chicken Pancakes**](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[**Gua Bao Buns**](#)

Cooking time

10 min

Ingredients

11 items

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[**New York Inspired Tagliatelle Pasta**](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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