

MasterFoods™

PROFESSIONAL

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.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in new window\)](#)

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. 3
Garnish with the remainder of the fresh herbs and serve with lime wedges.

Tips:

1. 1
For crunch and texture, add some crispy shallots, fried garlic chips, toasted almonds, or pepitas.
2. 2
Shake over some MasterFoods™ Professional Chilli Sprinkle for added heat.

More Recipes Like This

[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)

[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[100% Not Schnitzel Wrap](#)

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

Source URL: <https://www.masterfoodspromotional.com.au/recipes/asian-style-coleslaw>