



Summer Slaw With Green Curry Dressing

2018 Junes Riesling

Ingredients:

Salad:

- 3 cup thinly sliced cabbage
- 2 red peppers, thinly sliced
- 2 yellow bell pepper, thinly sliced
- 2 cups shredded carrot
- 4 green onions, thinly sliced
- 1 cup chopped cilantro (save ¼ cup for garnish)
- 1 cup whole roasted cashews (save for garnish)

Green Curry Dressing:

- 1 teaspoon green curry paste (I buy it from Tony's Fish Market)
- ½ cup coconut milk
- ¼ cup rice vinegar
- 2 tbs avocado oil
- 1 tbs sesame oil
- 1 tbs honey
- 1 tsp. fish sauce
- 2 limes, zest and juice (save zest for garnish)

Green Curry Dressing Directions:

Add all ingredients to a small food processor and combine until well mixed and is emulsified.

Salad Directions:

Add all ingredients to a large serving bowl and toss to combine. Drizzle with coconut green curry dressing and toss. Garnish with roasted cashews, lime zest and fresh cilantro.

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