

martha stewart



Napa Cabbage Slaw

Cutting the mayonnaise brings out the sweet flavor of Napa cabbage and makes this slaw low in fat. Substitute malt vinegar for rice vinegar, if you like.

10 mins
TOTAL TIME

10 mins
PREP

6
SERVINGS

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Ingredients

Directions

8 cups shredded Napa cabbage (from 1 medium head)

3 medium carrots, cut into matchsticks

1 tablespoon sugar

C&H Pure Cane
Granulated Sugar 4 Lb
\$1.78 for 1 item thru
11/12



1/4 cup rice vinegar

1 1/2 teaspoons toasted sesame oil

2 tablespoons soy sauce

1/2 cup fresh mint leaves, torn if large

1. In a large bowl, toss together cabbage and carrots. In a small bowl, combine sugar, vinegar, sesame oil, and soy sauce. Stir until sugar dissolves, then pour over cabbage mixture. Toss until slaw is coated and top with mint leaves.



Cook's Notes

3900 Morse Rd

Prep your ingredients a day ahead and wait to dress the slaw until just before serving.



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