

## FIERY ASIAN SLAW

- 16 oz Angel hair cabbage
- 4 oz Carrots, julienned
- 4 oz Red bell peppers, julienned
- 4 oz Red onions, julienned
- 4 oz Diakon radish, julienned
- 12 oz Ken's Cucumber Wasabi Dressing
- 2 ea Mandarin orange sections
- 1 Tbsp Almonds, slivered, toasted
- 1 oz Chow mein noodles

1. In large mixing bowl combine the first five ingredients.
2. Fold in Ken's Cucumber Wasabi Dressing and toss to coat.
3. Store, label and refrigerate for at least 4 hours.
4. At service garnish with orange sections and sprinkle almonds and noodles evenly over top.

### ADDITIONAL INFORMATION

#### Ingredients

[1 oz Chow mein noodles](#), [1 Tbsp Almonds, slivered, toasted](#), [12 oz Ken's Cucumber Wasabi Dressing](#), [16 oz Angel hair cabbage](#), [2 ea Mandarin orange sections](#), [4 oz Carrots, julienned](#), [4 oz Diakon radish, julienned](#), [4 oz Red bell peppers, julienned](#), [4 oz Red onions, julienned](#)

#### Course

[Sides](#)

#### Cuisine

[Asian](#)

#### Category

[Salads](#), [Sauces](#)

**Serving Size**

4