

Slaw - Asian Slaw with Egg Roll Crackers

Servings: 6

Source: Southern Living July 2014

Ingredients

- ½ cup mayonnaise
- 1 tbsp sugar
- 1 tbsp loosely packed orange zest
- 1 tbsp rice vinegar
- 1 tbsp coarse-grained mustard
- 2 tsp soy sauce
- 2 tsp Asian hot chili sauce, such as Sriracha
- ½ tsp sesame oil
- ½ tsp finely grated fresh ginger
- 6 egg roll wrappers
- 4 cups shredded green cabbage
- 4 cups shredded red cabbage
- 2 red bell peppers, seeded and sliced
- 1 cup peeled and thinly sliced jicama
- ½ cup loosely packed fresh cilantro, chopped
- ½ cup fresh corn kernels, from 1 ear
- 2 green onions, sliced
- 2 tsp black or white sesame seeds
- 4 cups shredded cooked chicken or pulled pork, or about 1½ lb peeled cooked shrimp, optional

Method

1. Prepare Dressing: Whisk together mayonnaise, and next 8 ingredients. Cover and chill until ready to use (up to 1 week).
2. Prepare Crackers: Preheat oven to 350 degrees. Arrange egg roll wrappers in a single layer on a baking sheet. Coat generously with cooking spray, and sprinkle with desired amount of salt and pepper. Bake 9 minutes or until golden brown, rotating halfway through.
3. Meanwhile, prepare Slaw: Stir together green cabbage, next 7 ingredients, and, if desired, chicken. Toss with desired amount of dressing. Season with salt and pepper, if desired. Serve immediately on Egg Roll Crackers.

Notes

I think the crackers underneath are a bit unwieldy. I would try breaking them into shards or strips and placing on top of slaw next time.