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Chopped Salad

2 cups finely chopped red cabbage

2 cups finely chopped Bok Choy

1 cups finely chopped carrot

1 cups finely chopped celery

1 tablespoons finely smashed and chopped ginger

1 clove garlic smashed and finely chopped

1 tablespoons oyster sauce...found at oriental groceries or ethnic area of grocery store

1/3 cup good mayo...see mayo recipe in archive

1 cup Chinese fried onions...found at oriental groceries (look for one fried in palm oil not soy oil)

Dash each sea salt and fresh cracked pepper

¼ cup dried currants

¼ cup golden raisins

½ cup raw sunflower seeds

Blend mayo with oyster sauce, garlic and ginger, set aside. Combine all chopped ingredients, currants, raisins and sunflower seeds, add mayo mixture and toss with hands or use a large spoon. Let sit for flavors to combine for 10-20 minutes then add Chinese fried onions, salt and pepper, toss and serve immediately. Enjoy!!!