



Makes 6 cups
Preparation Time: 15 minutes
Cook Time: 15 minutes

INGREDIENTS:

½ cup pear juice or pear puree
¼ cup rice vinegar
1 teaspoon grated ginger
½ teaspoon soy sauce
6 cups thinly sliced napa cabbage (1 lb.)
¼ cup thinly sliced scallions
3 tablespoons finely chopped nori (1 sheet)
1 tablespoon toasted sesame seeds

Sushi Coleslaw

All your favorite **sushi** flavors come together in this crunchy slaw featuring napa cabbage, chopped nori, scallions, and sesame seeds. A ginger-infused pear and soy sauce dressing offers the perfect balance of salt and sweetness that pays homage to classic sushi accouterments. If you want to make this slaw an hour or two ahead of time, you totally can—just add the nori and sesame seeds right when you're ready to serve.

By Mary Margaret Chappell

- 1 In a large bowl whisk together pear juice, vinegar, ginger, and soy sauce. Add cabbage and scallions; toss to combine. Just before serving, stir in nori and sesame seeds.