

Asian Kale, Coconut & Cashew Salad

Swick

Serves 2 to 4 | Active Time: 30 minutes | Total Time: 40 minutes

Step 1: Making the Vinaigrette

- 1/8 to 1/4 cup water
- 3 tbsp toasted sesame oil
- 2 tbsp miso paste
- 2 tbsp soy sauce
- 2 tbsp rice wine vinegar
- 1 to 2 tbsp sweetener, such as honey or agave
- cayenne, to taste (a good pinch or more)

To make the vinaigrette, whisk together all of the ingredients — starting with 1/8 of a cup of water. Alternatively, the dressing can be made in a small jar with a tight-fitting lid. Add all of the ingredients to the jar and shake vigorously to combine.

Lately, taste for seasoning. If the dressing is a bit too strong in flavor and/or it is too thick, add a bit more water.

Step 2: Preparing the Mise en Place for the Salad

- 4 heaping cups chopped kale*
- 1 cup shredded green cabbage
- 1/4 cup roughly chopped cilantro
- 1/4 cup roughly chopped fresh mint
- 3 tbsp finely minced chives (or 2 green onions, finely minced)

Prepare the ingredients for the salad. *For the kale, wash, de-stem and dry. To prepare the kale, it can either be torn into bite-sized pieces, or it can be shredded. Shredding the kale (like chiffonade) makes for a more delicate salad.

Once done, add all of the ingredients to a large bowl.

Step 3: Finishing the Salad

- 3 tbsp roughly chopped, toasted cashews*
- 3 tbsp toasted coconut, or to taste*

To finish the salad, add just enough of the vinaigrette to lightly coat the ingredients. Note that there will likely be leftover dressing.

Just before serving, add the chopped cashews and toasted coconut. Note that these Asian-Roasted Cashews are also delicious in this salad, rather than just the plain roasted cashews.

Lastly, taste for seasoning and serve.

Note: While this salad is delicious immediately after it has been made, it is also nice if left to marinate for about 15 minutes — this gives the vinaigrette time to infuse and slightly soften the ingredients. If dressing the salad ahead, do not add the cashews and coconut until just before serving.

Chef's Notes

For the toasted coconut, it can be used as-is, or it can first be tossed with a bit of soy sauce and sriracha hot sauce before toasting.