

# Asian cucumber and cabbage salad

## INGREDIENTS

200g firm tofu, drained and cubed  
½ Chinese cabbage, finely shredded  
2 Lebanese cucumbers, sliced  
125g bean sprouts  
6 green onions (shallots), thinly sliced  
¼ cup coriander, to serve

## Asian dressing

1 tablespoon Gourmet Garden Ginger Spice Blend  
¼ cup (60ml) rice bran oil  
2 tablespoons light soy sauce  
2 tablespoons rice vinegar or lemon juice  
2 teaspoons sesame oil  
1 tablespoon toasted sesame seeds  
salt and freshly ground black pepper

## METHOD

To make Asian dressing, combine spice blend with remaining ingredients in a small bowl.

Place all salad ingredients in a serving bowl. Add dressing and toss well. Serve sprinkled with coriander.

**Tip: for a quick meal, use canned tuna. Baked chat potatoes may be added to make it more substantial**