



Maple Leather Company & GreatBags[®] presents...
Selections from our “Mucho Easy” Recipe Collection

Chopped Asian Salad

Our newest favorite: make it with mizuna, savoy cabbage, romaine, or any frilly chinese greens.

INGREDIENTS

8 cups finely chopped leafy Asian greens like mizuna or savoy cabbage (Set aside the largest part of stems for a soup or stir-fry).

5 carrots, grated (about 4 cups)

3/4 c. sunflower seeds without shells (if salted, reduce soy sauce)

3/4 c. chopped dried cranberries

Dressing:

1/4 c extra virgin olive oil

1/4 c cider or rice vinegar

juice of 2 lemons

1-2 TBL black sesame oil (to taste)

1 Tbl maple syrup

1 Tbl soy sauce or Tamari

Combine all and let sit for 30 minutes before serving. It might look like a lot, but it wilts as the dressing soaks in and it will disappear fast!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes