



Punchy-Crunchy Ginger Salad

serves 6

- 1 cup pickled ginger, rinsed thoroughly in cold water, drained and minced into fine strands
- 1/2 cup toasted pumpkin seeds (optional)
- 1/2 cup roasted or fired split soybeans or split peas, store-bought or homemade
- 1/2 cup chopped roasted peanuts
- 1/2 cup lightly toasted sesame seeds
- 1/4 cup dried shrimp powder
- 1/2 cup long, thin wedges of Roma or other fleshy tomato
- 1 cup shredded Napa cabbage
- 1/4 cup fried garlic
- 1-2 tablespoons fresh lime juice
- 1 tablespoons garlic oil, or to taste
- 2 teaspoons salt

Place all the ingredients except the garlic oil and salt in a bowl and mix together with your hands, blending well. Add the garlic oil and salt and mix again. Taste and adjust the seasonings as needed.