

THIS MINUTE

Fresh Summer Salads

Just want to veg out? Two top TV chefs are at your service

Vietnamese Slaw With Peanuts and Cilantro

Gail Simmons, host of Bravo's *Top Chef Duels* (debuts August 6) and a Pure Leaf spokeswoman, offers a tangy side

Dressing:

- 1/4 cup rice vinegar
- 1 lime, zested and juiced
- 2 tbsp light brown sugar
- 1 tbsp fish sauce
- 1/4 tsp kosher salt
- 1 pinch crushed red pepper flakes
- 1 large shallot, finely sliced

Slaw:

- 1/2 head small red cabbage, finely sliced with a mandoline or in a food processor (using the slicer or grater attachment)

- 1/2 head small Napa cabbage, finely sliced
- 4 radishes, finely sliced
- 2 mini seedless cucumbers, finely sliced
- 2 medium carrots, grated
- 1/4 cup fresh cilantro, leaves separated
- 2 small Granny Smith apples, cored and finely sliced into thin half-moons
- 1/4 cup roughly chopped peanuts

- 1 In a small bowl, whisk together all of the dressing ingredients except the shallots. Stir the shallots into the dressing; set aside.
- 2 In a large mixing bowl, combine all of the slaw ingredients. Toss with the dressing; top with the peanuts.

