Slawsome Slugger Salad

St. Paul’s Frogtown neighborhood is filled with Asian grocery stores and restaurants and that’s what inspired Maya, Pao and Antonio with Youth Farm Frogtown to create this colorful, crisp salad recipe. Their gardens produce all the vegetables featured. Awesome flavors, awesome youth. *Makes 8 (1-cup) servings.*

**Salad**

- 1 cup uncooked quinoa
- 1½ cups chopped green, Napa or savoy cabbage
- 1½ cups chopped red cabbage
- 1½ cups sliced radish
- 1½ cups chopped bok choy, including green tops
- 1½ cup shredded carrot
- ½ cup sliced green onion

**Dressing**

- 1 cup canola oil
- ½ cup rice vinegar
- 2 tablespoons miso (white or yellow)
- 2 tablespoons sesame tahini
- 1 tablespoon finely chopped or grated ginger
- 1 tablespoon honey
- 1 tablespoon Sriracha hot sauce
- 1 tablespoon fish sauce
- ½ teaspoon finely chopped garlic
- 8 cups mixed salad greens

*Topper:* Crisp wonton strips

**Directions**

1. Cook quinoa according to package directions; rinse with cool water and drain well.
2. Meanwhile, mix all the remaining salad ingredients in a large bowl. Stir in cooked quinoa.
3. To make the dressing, whisk the oil, vinegar, miso, tahini, ginger, honey, Sriracha, fish sauce and garlic together in a small bowl until well blended.
4. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto mixed greens; drizzle with remaining dressing and garnish with wonton strips.