



**Recipe prepared exclusively for the Tsingtao Brewery by Melissa's Produce**  
**Trust Melissa's to bring you the highest quality and most delicious seasonal fruits, vegetables, and authentic specialty ingredients. From local, regional, and international growers, always look to Melissa's brand for the freshest ideas in produce.**

## **Kung Pao Coleslaw**

3 cups shredded napa cabbage  
1/2 cup shredded carrots  
1/2 cup diced red bell pepper  
1/3 cup diced green onion  
1/2 tsp. minced Schezwan peppers or jalapeños or chile flakes  
1/4 cup beer nuts, peanuts, or roasted soy nuts

### Dressing:

1/3 cup vegetable oil  
1/3 cup seasoned rice vinegar  
1/2 tsp. minced ginger  
1/2 tsp. minced garlic  
salt and fresh ground black pepper to taste

Combine the dressing ingredients in a bowl and set aside.

Combine the coleslaw ingredients (except the nuts) in another bowl and toss well to combine.

Pour the dressing over the coleslaw and toss again. Adjust salt and pepper to taste.

Sprinkle nuts over coleslaw, mix gently, and serve.



**Enjoy responsibly.**

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