

VIETNAMESE COLESLAW

<i>Ingredients</i>	<i>Equipment</i>
1 Stick Celery	Chopping Boards
1 Carrot	Knives
1 Lebanese Cucumber	Spoon & Cup Measures
1/8 of a Cabbage	Large & Small Mixing Bowls
4 Spring Onions	Vegetable Peeler
Handful of Bean Shoots	Juicer
1 Tablespoon White Vinegar	Serving Platter
1 Teaspoon Sugar	
1 Tablespoons Gluten Free Soy*	
1 Tablespoon Fish Sauce/ Omit	
Juice of ½ Lime	
½ Cup Fresh Coriander	

[*Please refer to the CPS website for alternative ingredients](#)

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel and grate the carrot.
4. Shred the cabbage finely with the bread knife
5. Using the vegetable peeler, slice cucumber ribbons
6. Slice the spring onions finely on the angle
7. Slice the celery finely on the angle
8. Place the cabbage, bean shoots, celery, carrot, cucumber, spring onions in the large mixing bowl
9. In the small mixing bowl combine the soy sauce, fish sauce, sugar, vinegar and lime juice, mix well. Pour over the vegetables.
10. Toss gently with your hands.
11. Place on a serving tray, sprinkle chopped coriander on top.