American Flatbread Salad and Dressing

CUISINE American **DIFFICULTY** Simple **SEASON** Summer **SERVES** 4

INGREDIENTS FOR THE DRESSING

- 1/3 cup fruit vinegar
- 1/3 cup Tamari soy sauce
- freshly squeezed orange juice
- 3 tablespoons ginger root, unpeeled and freshly grated
- 2 tablespoons finely chopped shallots
- 1 tablespoon minced garlic
- 1/8 teaspoon coriander seeds, crushed
- 1 teaspoon crushed red pepper flakes
- 1 cup safflower oil
- 1/2 teaspoon sesame oil
- 2 tablespoons maple syrup

INGREDIENTS FOR THE SALAD

- 4 cups mesclun mix
- 1 cup cabbage, shredded
- 1/2 cucumber, peel on, 1/4" dice
- 1 medium carrot, grated
- 2 scallions, white and light green parts only, sliced
- 6 cocktail tomatoes, quartered
- 1 tablespoon black sesame seeds

DIRECTIONS FOR THE DRESSING

1. In a food processor, add all the ingredients except the safflower & sesame oils and the maple syrup.
2. Process for 20 seconds. With the machine running, slowly add the oils and syrup to create an emulsified dressing.

DIRECTIONS FOR THE SALAD

1. In a LARGE BOWL, toss all the salad ingredients together except the sesame seeds.
2. Lightly drizzle dressing over the salad and toss to thoroughly combine.
3. Sprinkle with the sesame seeds and pass the remaining dressing at the table.