

## Tiger Salad (Lao Hu Cai)

### Ingredients

- 1 Tbsp unseasoned rice vinegar
- 1 tsp sugar
- ½ tsp table salt
- ½ tsp soy sauce
- ¾ tsp toasted sesame oil
- 1 Thai chile, stemmed, halved, seeded, thinly sliced
- 3½ cups fresh cilantro leaves and tender stems, chopped into 2-inch lengths
- 4 celery ribs, sliced on bias ¼ inch thick
- 3 scallions, white and green parts sliced thin on bias
- 1 serrano chile, stemmed, quartered, seeded, and sliced thin (for less spiciness, substitute ½ small green bell pepper, cut into 2 inch strips,)
- 2 tsp sesame seeds, toasted
- 2 Tbsp chopped salted dry-roasted peanuts



### Preparation

1. In a small bowl, stir vinegar, sugar, salt, and soy sauce until sugar and salt are completely dissolved
2. Add oil and Thai chile and stir to combine
3. In a large bowl, combine cilantro, celery, scallions, and serrano or bell pepper
4. Sprinkle with sesame seeds and dressing and toss to combine
5. Transfer salad to platter, sprinkle with peanuts, and serve immediately