

# Chinese Crab Cake Salad



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24

## **Ingredients:**

### **Plum-Chile Dressing:**

4 cups plum sauce

½ cup rice vinegar

½ cup water

½ cup cilantro leaves, chopped

3 Tbsp. Thai sweet chili sauce

3 Tbsp. sesame seeds, toasted

4 tsp. Vietnamese chili garlic sauce

2 tsp. garlic, finely minced

2 tsp. fresh ginger, grated

2 tsp. sesame oil

4 lb. 8 oz. Napa cabbage, julienned fine

3 lb. mesclun or baby lettuces

4 lb. 8 oz. mini breaded Alaska Crab cakes,

frozen (1 oz. each)

12 oz. red bell peppers, julienned fine

12 oz. yellow bell peppers, julienned fine

12 oz. red onions, sliced thin

1 lb. 2 oz. rice sticks, crisp-fried

72 tomato wedges

2 cups green onions, chopped

2 cups cilantro leaves, chopped

¾ cup sesame seeds, toasted

## **Description:**

### **Plum-Chile Dressing:**

To make Plum-Chile Dressing, in bowl, mix all ingredients to blend thoroughly. Cover and refrigerate at least 2 hours before using. Makes about 6 cups.

In large bowl, toss cabbage and mesclun to mix. Cover and refrigerate.

For each serving, deep-fry or pan-fry 3 crab cakes until golden and cooked through; drain.

In bowl, toss 5 oz. cabbage and mesclun mix with ½ oz. red peppers, ½ oz. yellow peppers, ½ oz. onions and a scant ¼ cup Plum-Chile Dressing to coat. Add ¾ oz. rice sticks; toss gently. Plate. Top with 3 tomato wedges and crab cakes, a generous 1 Tbsp. green onions, 2 tsp. cilantro and 1 ½ tsp. sesame seeds.

**FOR YOUR DISPLAY:**

“Fresh greens tossed with sweet bell peppers, onions and crispy rice noodles in a sweet and spicy Plum-Chile Dressing, topped with golden-brown bite-size Wild Alaska Crab cakes.”