



spotlight™

Vietnamese-Style Shaved Vegetable Salad

WITH NUAC CHAM VINAIGRETTE & FRIED SHALLOTS
SERVES 6 TO 8 PEOPLE & MAKES ABOUT 2 CUPS
VINAIGRETTE & 1½ CUPS FRIED SHALLOTS

Ingredients:

Salad:

1 small head Romanesco,
broken into florets and shaved on a mandolin
1 small head purple cauliflower,
broken into florets and shaved on a mandolin
1 small head yellow cauliflower,
broken into florets and shaved on a mandolin
3 Persian cucumbers, thinly sliced into coins
1 watermelon radish, thinly shaved
on a mandolin
1 small purple daikon, thinly shaved
on a mandolin
½ cup loosely packed mint leaves
½ cup loosely packed Thai basil
½ cup loosely packed cilantro leaves
4 Thai chilies, thinly sliced (optional)
¾ cup roughly chopped salted peanuts
Maldon salt

Nuac Cham Vinaigrette:

4 tablespoons vegan fish sauce*
2 tablespoons agave
1 tablespoon minced garlic
1 teaspoon chili flakes
3 tablespoons rice vinegar
2 teaspoons packed lime zest
¼ cup fresh lime juice
1 teaspoon kosher salt
½ ground pepper
½ cup shallot frying oil
– reserve rest for garnish

Fried Shallots:

1 cup Spotlight™ Oil
3 large shallots, very thinly
sliced or shaved on a mandolin

Preparation:

Fried Shallots:

Heat the Spotlight™ Oil in a large, shallow sauté pan over medium heat. Add the shallots and fry until lightly golden and crispy, gently swirling the pan on occasion. Don't let the shallots get too dark or they'll taste bitter. Transfer to a paper towel lined plate to cool – they will crisp as they cool.

Nuac Cham Vinaigrette:

Whisk all of the ingredients except the Spotlight™ Oil together in a bowl. Slowly add the shallot oil, whisking as you drizzle it in to help emulsify the dressing. You can also put all of the ingredients into a jar or deli container and shake vigorously to combine.

Salad:

Drizzle some of the dressing on the bottom of a shallow platter. Layer the veggies on top of the dressing, sprinkle with Maldon salt, top with some of the herbs, peanuts, chilis, and fried shallots, and spoon more of the dressing over the top. Repeat with more shaved veggies, herbs, peanuts and shallots. Sprinkle the veggies with Maldon salt again, spoon the remaining dressing over the top, add herbs, chilis and peanuts. Drizzle remaining shallot oil over the salad, top with more fried shallots and serve.

*We recommend Ocean's Halo brand vegan fish sauce, but you can also use traditional fish sauce.