

## JAPANESE JULIENNE SALAD

- 1 cup fennel, julienne
- ½ cup sweet red pepper, julienne
- ½ cup cucumber, peeled, seeded, julienne
- 1 cup red cabbage, sliced thin
- 1 cup carrots, matchstick
- 1 cup snap peas, sliced in half, lengthwise
- ¼ cup scallion, sliced thin
- 3 Tbsp **TSG Racy Wasabi Raspberry Mustard**
- 1 Tbsp extra virgin olive oil
- 1½ Tbsp sushi vinegar (sweet white rice vinegar)
- 1½ tsp soy sauce

1. In a large bowl combine fennel, red peppers, cucumbers, cabbage, carrots, snow peas and scallion.
2. For the dressing, in a small bowl, whisk together Racy Wasabi Raspberry Mustard, extra virgin olive oil, sushi vinegar and soy sauce. Pour dressing over julienne mixture and toss to coat.

**Makes 6 Servings**