

Giant Bowl of Goodness
\*\*I got tired of having the word salad in my recipes and this description seemed pretty appropriate. If you cant find some of these specialty ingredients, substitute cilantro and parsley.

Cabbage, I had koboku and as they say, necessity is the mother of invention (Source: FFM)
Mint (Source: [Minh Anh Vietnamese Market)](http://www.minh-anh.com/%22%20%5Ct%20%22_blank)
[Rau Rum](http://annual-plants.suite101.com/article.cfm/hot_weather_cilantro_substitutes%22%20%5Ct%20%22_blank) (Source: Minh Anh Market)
Cilantro (Source: Fire escape garden)
Green Onions (Source: Fire escape garden)
Optional: Shredded chicken breast, Mango slices

Dressing:
Wasabi Paste (Source: [Tink Holl Market](http://www.downtownclevelandalliance.com/item/tinkholl.aspx?p=1&cat=grocerystores&catID=19&pageRoot=1" \t "_blank))
Sesame oil- only use a few drops as this can be a pretty dominant flavor (Source: Tink Holl Market)
Rice wine vinegar
Lite soy sauce

Whisk together dressing ingredients. Chop greens and herbs. Toss with shredded chicken, sliced mango and greens. S&P to taste. Serve with crusty bread and butter.