

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/" \t "_blank)  
[Rau Rum](http://annual-plants.suite101.com/article.cfm/hot_weather_cilantro_substitutes" \t "_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.