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Hot & Sour Slaw

- 3 Tbsp rice vinegar
- 1 Tbsp reduced-sodium soy sauce
- 1 Tbsp toasted sesame oil
- 1 Tsp grated fresh ginger
- 1/4 Tsp ground white pepper
- 1/4 Tsp crushed red pepper, or to taste
- 3 Cups shredded napa or green cabbage
- 1 Cup thinly sliced red bell pepper
- 1/3 Cup sliced scallions
- 1 8-ounce can bamboo shoots, drained and thinly sliced

- 1) Whisk vinegar, soy sauce, oil, ginger, white pepper and crushed red pepper in a large bowl. Add cabbage, bell pepper, scallions and bamboo shoots; toss to coat.

Makes 4 servings

