## **Citrus Soy Kimchi**



#### **FOODSERVICE**

SERVING SIZE: 36

### Ingredients

- 1 2/3 pints Canola Oil
- 2 fluid ounces Soy Sauce
- 6 fluid ounces Orange Juice
- 2 fluid ounces Fresh Lime Juice
- 5 5/8 cups Furmano's Mixed Peppers with Onions, Undrained
- 9 each Nappa Cabbage, Shredded
- 4 1/2 cups Carrots, Matchstick
- 4 1/2 cups Edamame, Shelled
- 1 tablespoon Salt
- 1 1/2 teaspoons Crushed Red Pepper Flakes
- 1/4 cup Chopped Parsley

# In This Recipe



Mixed Pepper Strips with Onions

### **Preparation**

- 1. Add Canola Oil, Soy Sauce, Orange Juice, and Lime Juice to a large mixing bowl, blend well.
- 2. Add Furmano's Mixed Peppers with Onions, Napa Cabbage, Matchstick Carrots, and Edamame, toss to coat with dressing.
- 3. Add Salt, Red Pepper Flakes, and Chopped Parsley and toss with salad. Refrigerate one hour before service.

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