

Winter Chopped Salad with sesame-ginger vinaigrette

This salad is as flexible as they come. My flavor choices below were inspired by a salad I ate recently at [Lyfe Kitchen](#), a terrific new restaurant near me that I hope to learn more about, and write more about, soon. Their version included edamame, red pepper, broccolini, basil, and lime -- and mine doesn't -- but I tip my hat to them for the inspiration. A note on tomatoes: I can get beautiful local cherry tomatoes here in California, even in January, so I tossed them in. You can certainly leave them out (as well as anything else) if the options near you are less appealing.

Serves 6

For the salad:

1/2 head napa cabbage, finely chopped
Big handful radicchio leaves, finely chopped
Big handful Russian kale, or other purple or red kale, stemmed, leaves finally chopped
8 small tomatoes, quartered (optional)
1/4 cup dried cherries (if plump, toss them in; if dried out, soak for a few minutes in vinegar or boiling water)
1/4 cup pomegranate arils
4 to 6 scallions, white and green parts, chopped
1 cup toasted, unsalted cashews
A few leaves of fresh mint, chopped

For the vinaigrette:

2 tablespoons neutral vegetable oil
2 tablespoons rice vinegar
1 teaspoon sesame oil
1 teaspoon fresh minced gingerroot
1 teaspoon brown sugar
1 tablespoon toasted sesame seeds
Salt and pepper, to taste

Combine all the salad ingredients in a large mixing bowl. Combine all the vinaigrette ingredients in a small, covered jar; shake well. Pour half the vinaigrette over the salad; toss through with tongs to distribute evenly. Heap the salad onto a large platter. Serve, passing remaining vinaigrette alongside.

(This salad, even once dressed, will keep for 2 days, covered, in the fridge, so long as you use sturdy greens like kale and cabbage. You'll enjoy less longevity with frillier, more tender varieties.)