Ingredients

* 3 Bok Choy or Chinese Cabbage, sliced into slivers
* 10 scallions, whits and light green parts minced
* 5 cucumbers, seeds removed and diced
* 3 lbs sugar snap peas, chopped in chunks
* 2 lbs carrots, shaved thin with a peeler and cut into 1 inch pieces
* 1 jalepeno, seeds removed and minced
* 2 thumb knobs ginger, minced
* 6 cloves garlic, minced
* 5 limes, zested and juiced
* 2 TBS soy sauce
* 2 TBS honey
* ¼ cup vegetable oil
* 2 TBS white sesame seeds

Procedure

1. Toast the sesame seeds in a non-stick skillet on low heat until fragrant, about 1 minute. Set aside.
2. In a large metal bowl, mix together the greens, scallions, cucumbers, carrots, and peas.
3. In a separate bowl, mix the garlic, ginger, lime juice, lime zest, soy sauce, honey, and canola oil. Taste, season, and taste again.
4. Pour the dressing over the vegetables and mix thoroughly. Sprinkle with seeds before serving.