

Chef from the Hood Recipes



Chef:
Guy Fieri

Restaurant:
Tex Wasabi's BBQ Restaurant & Sushi Bar

Recipe: WakaWaka

Very thinly sliced red, green & Napa cabbage, (slice equal amounts of all 3 types until you have about 3 cups total)
Thin matchsticks of carrot (Use a sharp knife, a mandolin or grater to make thin matchsticks or long shreds)
1 heaping tablespoon chopped fresh cilantro (reserve some nice leaves and stems for garnishing completed dish).
1/2 cup of vinaigrette (at Tex Wasabi, the chef uses the house vinaigrette made with extra virgin olive oil and garlic flavored red wine vinegar with a squeeze of lemon juice. (A good Italian bottled dressing, no cheese, just original style, would also work well here).
1 package of Top Ramen Oriental flavored dried noodles.
Top Ramen noodles (from 1 package)
a handful of chopped Spanish peanuts
Peanut or vegetable oil
Won Ton Skins

. Drop the following prepped vegetables into a large bowl:
. Red, green & Napa cabbage, matchsticks of carrot, fresh
. cilantro.

.
. In a small bowl place: Vinaigrette, then add the flavor
. packet from 1 package of Top Ramen Oriental flavored
. dried noodles.

. Next step: Break apart Top Ramen noodles, dropping
. into the bowl of vegetables. Add a handful of chopped
. Spanish peanuts.

. Add the vinaigrette dressing and toss until all ingredients
. are well mixed and all is lightly coated with dressing.
. (Add more dressing if needed).
. Set aside.

. Finalize the assembly of the Waka Waka just before
. serving: Pour peanut or vegetable oil into a frying pan to
. a depth of about 1". Heat the oil and fry small square
. Won Ton skins (don't crowd pan, fry 2 or 3 skins at a
. time, until golden. Drain on paper towels, repeating until
. you have enough. (There will be enough salad to top 10-
. 12 skins.) Place fried won ton skins on plates, and pile a
. generous amount of the dressed cabbage/noodle salad
. on each skin (like a tostada). Garnish each Waka Waka
. with a few stems of cilantro & serve immediately!
. .