

Green Vegetable Sea Salad

Yields four servings

Ingredients

- 1 pound frozen cod fillets
- 1/2 cup chicken broth
- 1/2 cup vinegar
- 1 tsp ground ginger
- 1 tsp salt
- 1/4 tsp ground pepper
- 2 tsp cornstarch
- 1 Tbsp water
- 1/4 cup oil
- 1 cup peas, cooked
- 1 cup cut green beans, cooked
- 1/3 cup radishes
- 1/3 cup sliced green onions
- 1/4 cup mayonnaise

Instructions

1. Let fish stand, unwrapped, at room temperature 15 to 20 minutes.
2. Cut fish into 1-inch cubes.
3. In a medium skillet, combine chicken broth, vinegar, ginger, salt, and pepper.
4. Place fish into skillet. Cover and simmer about 10 to 15 minutes or until fish is opaque.
5. Remove fish.
6. Dissolve cornstarch in water; add to mixture. Stir until thickened.
7. Add oil.
8. In a large bowl, mix peas, beans, radishes, and green onions. Place fish on top of vegetables.
9. Pour sauce over all.
10. Chill completely in refrigerator, at least 2 hours.
11. Stir in mayonnaise.
12. Serve on lettuce leaf. Garnish with sliced hard cooked eggs, if desired.

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- $\frac{1}{2}$ cup vinegar
- 1 teaspoon ground ginger
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground pepper
- 2 teaspoons cornstarch
- 1 tablespoon water
- $\frac{1}{4}$ cup oil
- 1 cup peas, cooked
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- $\frac{1}{3}$ cup radishes
- $\frac{1}{3}$ cup sliced green onions
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