

Easy Crunchy Asian Slaw

Chef Paul G.



Ingredients:

1 lb shredded Veggies (your choice of Cabbage, Carrots, Bell Pepper, Snow Peas, Broccoli Slaw, Brussels Sprouts, etc), roughly 6-7 cups.
3 Scallions, sliced
1 cup Cilantro (or Italian Parsley or Mint), chopped

Asian Slaw Dressing:

3 tbsp Olive oil
1 tbsp toasted Sesame oil
¼ cup Rice Wine Vinegar
3 tbsp Honey or Brown Rice Syrup or Maple or Agave
1 tbsp Soy sauce (or GF alternative like Braggs or Coconut Amino Acids)
1 Garlic clove, finely minced
1 tbsp Ginger, finely minced
½ tsp Salt
½ tsp Chili flakes or Chili paste (optional)

Optional toppings:

Toasted Sesame seeds
Roasted, crushed Peanuts or Cashews

Directions:

Toss slaw ingredients together in a large bowl.
Add cilantro and scallions.
Whisk Asian slaw dressing ingredients together in a small bowl.
Pour dressing into slaw and toss well.
Garnish with sesame seeds and/or nuts.

Note: Salad will keep up to 3-4 days in the fridge.