

## Delicious Ginger Asian Slaw

### Description

*This slaw is flavorful and very delicious.*

**Prep time:** Fifteen minutes

**Chilling time:** One hour

**Total time:** One hour fifteen minutes

**Servings:** 8

### Ingredients

#### For Coleslaw -

6 cups of thinly sliced green or Napa cabbage

6 cups of thinly sliced red cabbage (from 1 small head or 1/2 a medium head)

2 cups of shredded carrots

1 cup of cilantro, roughly sliced

3/4 cup of green onions, sliced

#### For Asian Coleslaw Dressing -

1 tablespoon of olive oil

1 tablespoon of maple syrup

2 teaspoon of sesame oil

2 tablespoon of apple cider vinegar

2 tablespoons of tamari

2 tablespoon of rice wine vinegar

2 tablespoons of almond butter

1/2-inch piece ginger, grated

1 garlic clove, minced

Pepper and sea salt to taste

1/4 teaspoon of cayenne pepper

Juice and zest of one medium lime (about 2-3 tablespoons of lime juice)



## Instructions

1. Pour the dressing ingredients into a blender and process until smooth. Then add in the cabbage, green onions, carrots, and cilantro into a bowl. Pour the dressing over the cabbage mixture and combine.
2. Transfer the coleslaw into the fridge and chill for about one hour before serving.