



## Asian Rainbow Slaw

Makes 4 cups in 15 minutes (serves 3-4)

Liven up your slaw this summer with a colorful Asian twist! Ginger and garlic pair perfectly with green and purple cabbage, carrot, red onion, and cilantro. Instead of vinegar, lime juice and zest are blended with tamari and mayonnaise lift this slaw to whole new level of yum! For best results, serve cold on a hot summer day. ☐

### **Ingredients for Salad**

- 1 cup green cabbage, shredded
- 1 cup purple cabbage, shredded
- 1 cup carrots, shredded
- ½ cup red onion or scallions, finely shredded
- ¼ cup cilantro leaves, chopped

### **Ingredients for Dressing**

- 2 tablespoon tamari (gluten-free) or Coconut Aminos (if soy sensitive)
- 1 teaspoon rice vinegar
- 1 teaspoon lime juice
- 1 teaspoon lime zest
- 1 teaspoon fresh ginger root, finely minced or grated (use a Microplane)
- 1 teaspoon garlic, finely minced or grated
- 3 tablespoons mayonnaise (or vegan mayo substitute if allergic to eggs)

Mix the ingredients for the dressing together, then toss thoroughly with the shredded veggies. Enjoy with any meal!