

Cabbage Sesame Slaw

A versatile coleslaw with a delightful sweet and sour taste.
Great as a side or on its own.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 15 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Cabbage, red, raw	0.5 large - head - approx 5 1/2" diameter
Scallions or spring onions, tops and bulb, raw	8 large
Carrots, raw	1 large - 7 1/4" to 8 1/2" long
Red bell peppers, raw	1 medium - 2 1/2" diameter x 2 3/4"
Ginger root, raw	0.5 tablespoon
Sesame oil	1.5 tablespoon
Rice vinegar	0.25 cup
Coconut sugar, coconut	1 x 1 tsp
Dijon mustard	2 teaspoon
Salt, sea salt	0.75 teaspoon
Sesame seeds, hulled, dried	3 tablespoon

Instructions

1. Thinly slice cabbage, scallions, and bell pepper. Place in a bowl.
2. Finely grate fresh ginger and add to the bowl with the cabbage. Grate carrot and add to the bowl. Toss to combine.
3. In a separate bowl add oil, vinegar, mustard, sugar and salt. Mix well to combine.
4. Add sauce to vegetable mix and toss to combine. Sprinkle with sesame seeds just before serving.