

Recipe Name **Vegetable Slaw**

Ingredients:

12 oz. shredded vegetables (green/purple cabbage, carrots, broccoli, kholrabi, brussels sprouts, etc.)

1/4 cup rice vinegar (unseasoned)

1/3 cup fresh orange juice (about 1 naval orange worth)

1 Tablespoon maple syrup/honey/agave

1 Tablespoon sesame oil

1 Teaspoon dijon mustard

1 Tablespoon minced ginger

1 large clove of minced garlic or shallot

1/2 cup slivered almonds (crushed peanuts or really any seed would also be great)

Directions:

1. Whisk together orange juice, rice vinegar, sesame oil, ginger, dijon mustard and garlic/shallot in a large bowl and let sit for 15-30 min.
2. When about ready to serve, taste dressing and season with salt and pepper as needed.
3. Add nuts/seeds and shredded vegetables and toss thoroughly.
4. Season with salt and pepper again if needed, toss again and serve