

Asian Slaw with Ginger Dressing

From – *The Oz Family Cookbook*

Ginger dressing:

One 2-inch piece fresh ginger
2 Tbsp fresh lime juice
1 Tbsp brown rice vinegar
1 tsp tamari or soy sauce
1 tsp pure maple syrup
1 garlic clove, crushed
¼ tsp toasted sesame oil
pinch cayenne pepper
¼ cup extra virgin olive oil

Vegetables:

1 small green cabbage thinly shredded
1 cup shredded carrots
4 scallions thinly sliced
2 Tbsp finely chopped cilantro
salt and black pepper
½ cup coarsely chopped cashews

- Grate the ginger on the large holes of a box grater. Working over a bowl, squeeze the ginger to extract its juice. Measure 1 Tbsp of the juice and transfer to a small bowl. Add the lime juice, vinegar, tamari, maple syrup, garlic, sesame oil, and cayenne pepper and whisk to combine. Gradually whisk in the olive oil.
- Combine the cabbage, carrots, scallions, and cilantro in a large bowl. Add the dressing and toss well. Season to taste with salt and pepper. Cover and refrigerate for 1-2 hours.
- Sprinkle with cashew on top and serve chilled.



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