

Fall Asian Style Slaw

For the dressing:



- 3 tablespoons olive oil
- 1 tablespoon toasted sesame oil
- ¼ cup rice wine vinegar
- 3 tablespoons brown rice syrup, agave, or honey
- 1 tablespoon soy sauce (or GF alternative like Braggs or Coconut Aminos)
- 1-2 garlic cloves, finely minced
- 1 tablespoon ginger, finely chopped
- ½ teaspoon salt
- ½ teaspoon chili flakes or chili paste (optional)

Note: Double the dressing recipe if you like the slaw on the wetter side. The vinegar and sesame oil will begin to pickle the veggies after a couple days, which is tasty too!

For the veggies:

The slaw itself requires about 1 lb. of chopped veggies, which can consist of:

- Carrots
- Red cabbage
- Yellow or orange peppers
- About 3 scallions or a small shallot or some green onions (or a super small sweet white onion or red onion, basically a little onion!), cut into strips



Optional toppings: cilantro, toasted sesame seeds, roasted, crushed peanuts, or cashews