



SECOND HARVEST
of SILICON VALLEY

Asian Style Slaw with Sesame Ginger Dressing

Ingredients

1/2 head cabbage (purple, green or napa), thinly sliced
1 carrot, shredded
2 green onions, thinly sliced
1/2 cup of edamame
1/2 bunch of cilantro, roughly chopped, including the stems
Sesame seeds to taste

Dressing:

2 Tbsp of low sodium soy sauce
2 tsp of olive oil
1 tsp of sesame oil
2 Tbsp of rice vinegar or apple cider vinegar
1 tsp of sugar
1 tsp of fresh ginger, grated
1/2 tsp of garlic, minced

Directions

1. In a large bowl, add the cabbage, carrots, green onions, edamame, and cilantro. Mix thoroughly.
2. In a small bowl add the soy sauce, oils, vinegar, sugar, ginger, and garlic and whisk together.
3. Pour the dressing over the salad and mix well.
4. Garnish with sesame seeds.
5. Cover and let it chill in the fridge for 30 minutes, until cabbage softens.

Servings: 5-6

Prep time: 20 minutes

Total time: 20 minutes

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